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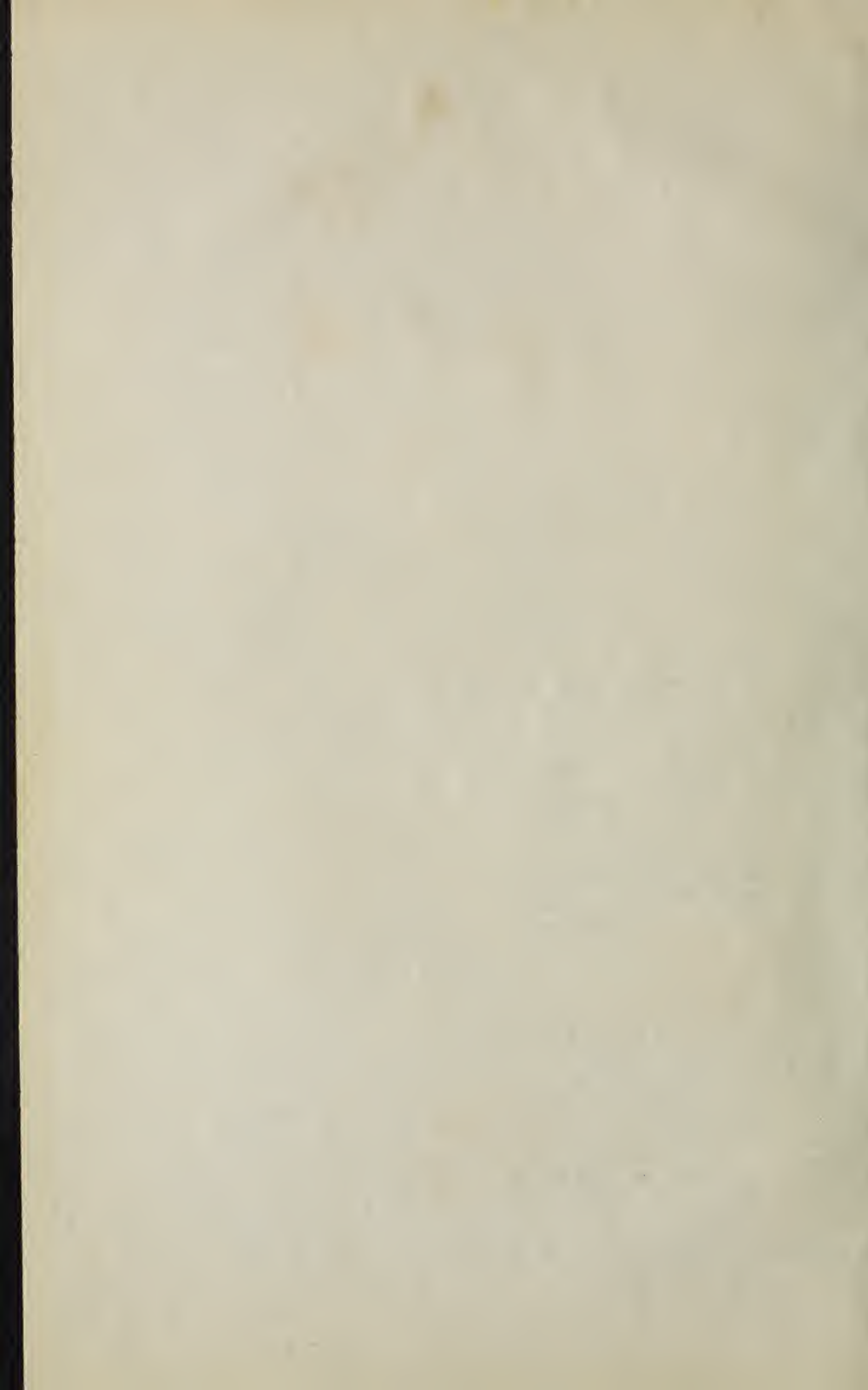
Alice M. Barringer

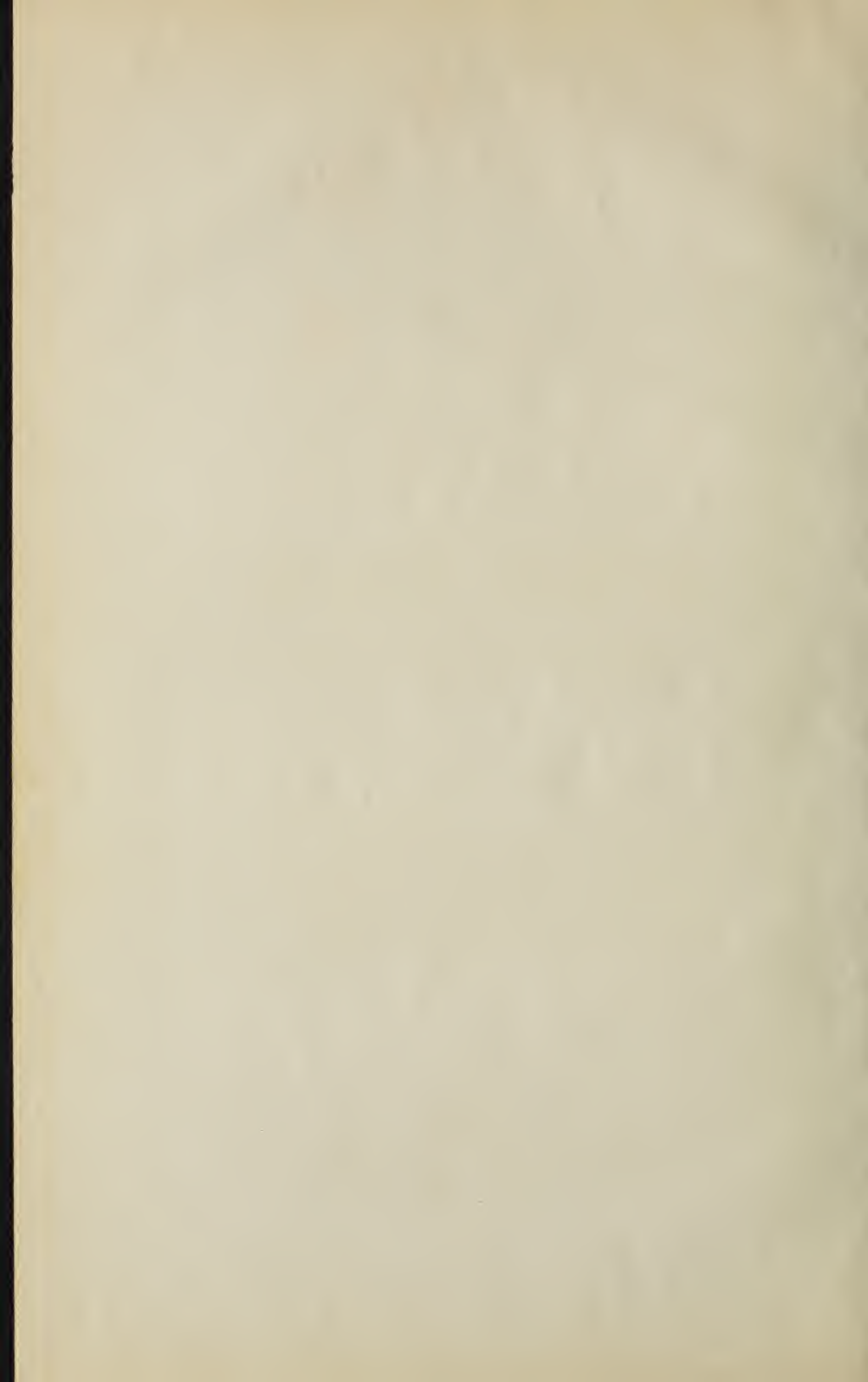
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Merry Christmas
from
Lelia

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COOK BOOK

CONSISTING OF 450 RECIPES

We may live without poetry, music or art;
We may live without conscience, and live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks.
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?

—OWEN MEREDITH

COMPILED BY
THE WOMAN'S ASSOCIATION OF THE CHURCH
OF THE EVANGEL, CONGREGATIONAL

BROOKLYN, N. Y.

1911

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TABLE OF WEIGHTS AND MEASURES.

| | | |
|--|-------------|-------------------------------------|
| 4 teaspoonfuls..... |equals | 1 tablespoonful. |
| 4 tablespoonfuls..... | " | $\frac{1}{2}$ gill or 1 wine glass. |
| 1 tablespoonful..... | " | $\frac{1}{2}$ ounce. |
| 1 pint of liquid..... | " | 1 pound. |
| 2 gills..... | " | 1 cup or $\frac{1}{2}$ pint. |
| 1 kitchen cup..... | " | $\frac{1}{2}$ pint. |
| 1 heaping quart of sifted flour. | " | 1 pound. |
| 4 cups of flour..... | " | 1 quart or 1 pound. |
| 1 rounded tablespoon of flour. | " | $\frac{1}{2}$ ounce. |
| 3 cups of corn meal..... | " | 1 pound. |
| $\frac{1}{2}$ pints of corn meal..... | " | 1 pound. |
| 1 cup of butter..... | " | $\frac{1}{2}$ pound. |
| 1 pint of butter..... | " | $\frac{1}{2}$ pound. |
| 1 tablespoonful butter..... | " | 1 ounce. |
| Butter size of an egg..... | " | 2 ounces. |
| Butter size of a walnut..... | " | 1 ounce. |
| 1 solid pint of chopped meat.. | " | 1 pound. |
| 10 eggs..... | " | 1 pound. |
| A dash of pepper..... | " | $\frac{1}{8}$ teaspoonful. |
| 2 cups of granulated sugar... | " | 1 pound. |
| 1 pint of granulated sugar.... | " | 1 pound. |
| 1 pint of brown sugar..... | " | 13 ounces. |
| $2\frac{1}{2}$ cups powdered sugar.... | " | 1 pound. |



BREADS AND MUFFINS.

"The very staff of life. The comfort of the husband—and the pride of the wife."

White Bread.—Dissolve $2\frac{1}{2}$ ounces yeast cakes or equal quantity of liquid yeast, 1 teaspoon of salt, 3 tablespoons of sugar in 1 quart of lukewarm milk and water or water alone; 3 quarts of sifted flour or as much as is necessary to make dough enough to knead, 2 tablespoons of lard. Knead well, put in greased bowl, cover with towel and set in warm place for two hours. Knead well again and return to bowl for another hour's rising. Form gently into loaves, only half fill pans, let stand $1\frac{1}{2}$ hours and bake from 40 to 50 minutes in moderate oven. —Mrs. Odell.

Simple Good Bread.—To quarts of flour, 1 teaspoon of lard, 1 teaspoon of sugar, 1 teaspoon of salt, 1 cup of scalded milk, 3 cups of water, two-thirds yeast cake. Mix well so it does not stick, but is light. Let raise over night and knead in the morning. When raised the second time bake in moderate oven. Makes two loaves. —Mrs. Walter McDougall.

Rye Bread.—To $\frac{3}{4}$ of a pint, half water and half milk, add one-third of a yeast cake dissolved in lukewarm water, 2 tablespoons of molasses, 1 tablespoon of lard and as much rye flour as can be stirred in with an iron spoon. Let raise until light in the pan in which it is mixed. Knead, put in baking pans, allow to raise and bake in a moderate oven.

—Mrs. McDougall.

Graham Bread.—Two cups of sour milk or buttermilk, $\frac{1}{2}$ cup of sugar, $\frac{3}{4}$ of a teaspoon of salt, 1 tablespoon of shortening, 1 cup of white flour, 1 teaspoon of soda and Graham flour enough to thicken about as stiff as cup cake. Put in well greased pans and steam for 2 hours, then bake until a crust forms.

—Mrs. Odell.

Nut Bread.—One egg, $\frac{3}{4}$ cup of sugar, $1\frac{1}{2}$ cups of milk, 4 cups of sifted flour, 2 teaspoons of baking powder, small teaspoon of salt, 1 cup of chopped walnuts (about $\frac{1}{2}$ pound). Mix in order given, let stand 20 or 30 minutes in a warm place. Bake 1 hour in a moderate oven. This makes two small loaves.

—Mrs. Andrews.

Brown Bread.—One-half cup of brown sugar, $\frac{1}{2}$ cup of molasses made from brown sugar, 1 teaspoon salt, 2 tablespoons of butter, 1 teaspoon soda (level), 2 well beaten eggs, 2 cups of sour milk or buttermilk, $1\frac{1}{2}$ cups of flour, $2\frac{1}{2}$ cups

of graham flour, 1 cup of chopped raisens. Put in 1-pound cans and bake in a slow oven $1\frac{1}{2}$ hours.

—Mrs. C. S. Warner.

Boston Brown Bread.—Three cups graham flour, 2 cups rye or wheat flour, 1 cup sour milk or buttermilk, $\frac{1}{2}$ cup molasses, 1 cup boiling water, 1 tablespoonful melted lard, $1\frac{1}{2}$ teaspoonfuls baking soda. Stir the baking soda in the boiling water until it foams, mix all together and if not stiff enough, add white flour to finish. Put in covered mold and steam two hours.

—Mrs. McBride.

Muffins.—Generous tablespoonful of butter and about 2 tablespoonfuls of sugar, cream and add 2 eggs, 2 cups flour, scant, into which has been sifted 1 teaspoonful baking powder. Add sufficient milk to make a soft dough. Salt. Bake in hot oven.

—Mrs. T. C. Macoy.

Griddle Cakes.—Three cups of flour, 2 teaspoonfuls baking powder, 1 teaspoonful salt. Mix well, add 1 egg well beaten, and enough sweet milk to make a stiff batter. Bake at once on a well-greased griddle.

—Mrs. Horn.

Sour Cream Muffins.—One and one-half cups sour cream, $1\frac{1}{2}$ level teaspoonfuls baking soda, 1 egg, 2 cups flour, salt, and a scant half cup sugar. Put sour cream and soda together first, add egg, sugar and salt, then the flour. Bake in muffin pans.

—Miss N. R. Bentley.

Raised Biscuit.—One quart flour, 1 cup milk, 1 cup of potato yeast, $\frac{1}{2}$ cup of butter, 1 tablespoonful of sugar and 1 teaspoonful of salt. Let raise over night; in the morning when light mold into biscuits; let raise until twice the size and bake 20 minutes.

—Mrs. Fish.

Tea Biscuits.—One quart of milk, $\frac{1}{4}$ pound of butter, 3 pounds flour, baking powder. Bake in a hot oven.

Baking Powder Biscuit.—To every cup of flour add 1 teaspoonful of baking powder, 1 teaspoonful of lard, and $\frac{1}{2}$ teaspoonful of butter; mix well with spoon, add pinch of salt, and milk to make soft dough not too moist. Roll out, cut with biscuit cutter and bake in hot oven.

—Mrs. E. Fish.

Muffins.—Two cups flour, 2 teaspoonfuls baking powder, pinch of salt, small tablespoonful of sugar, 1 egg, 1 cup milk. Put in muffin rings and bake in hot oven.

—Mrs. Fish.

Corn Bread.—Two cups of corn meal, 1 cup of flour, $\frac{3}{4}$ cup molasses, $\frac{1}{4}$ cup sugar, 1 heaping teaspoonful shortening, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful salt and $2\frac{1}{2}$ cups of cold water.

—Mrs. Foland.

Corn Cakes.—One-half pint of corn meal, slightly scalded, $\frac{1}{2}$ teaspoonful salt, 3 eggs, 1 pint milk or part water, 1 cup

flour, 1 teaspoonful of sugar, $1\frac{1}{2}$ tablespoonfuls of yeast powder.
—Mrs. I. E. Spencer.

Johnny Cake.—One cup sugar, 2 eggs, 2 cups milk, 2 cups flour, $1\frac{3}{4}$ cups granulated Indian meal, 2 teaspoonfuls baking powder, a little salt. Bake in shallow pan.

—Mrs. M. G. Norton.

Johnny Cake.—One and one-quarter cups of flour, $\frac{1}{4}$ cup corn meal, little salt, 1 teaspoonful of butter, 1 teaspoonful of sugar, 1 egg and $\frac{3}{4}$ cup of milk. Bake $\frac{1}{2}$ hour in quick oven.

—Mrs. McDougall.

Indian Bread.—One cup of flour, 2 cups of Indian meal, 2 tablespoonfuls of melted butter, $1\frac{1}{2}$ cups of sour milk, $\frac{1}{2}$ cup of sweet milk, 1 teaspoonful of soda dissolved in sour milk. Bake in hot oven.

—Miss Slatcher.

Cheese Straws.—Mix 1 tablespoonful of butter into 1 cup of pastry flour, add salt, spoonful of paprika and 1 cup of grated cheese. Wet with very cold water, roll out very thin and cut into strips 6 inches long and $2\frac{1}{2}$ inches wide. Lay on a wet pan, bake in a quick oven and sprinkle with salt.

—Olive A. McAdams.

Cheese Straws.—Three cups of grated cheese, 1 cup of flour, little mustard, salt and red pepper, 1 teaspoonful of baking powder; mix with cold water, same as pie crust, roll thin, and cut in strips. Bake quickly a light brown.

—Mrs. Luther Foster.

Corn Fritters.—One can of corn, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ cup of flour, small teaspoonful of baking powder, 2 eggs, salt. Fry on griddle.

—Mrs. Little.

Rusks.—One pint of raised dough, 2 cups of milk, $\frac{1}{2}$ cup of sugar, 2 eggs, $\frac{1}{2}$ cup of butter. Beat eggs, butter and sugar together, add milk and dough; when thoroughly mixed add flour enough to knead and when kneaded, form into rolls; set to raise. Bake 20 minutes in hot oven.

—Mrs. McBride.

Flannel Cakes.—Three eggs, 1 pint of milk, little more than $\frac{1}{2}$ pint of flour, teaspoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, 1 tablespoonful of yeast powder.

—Mrs. I. E. Spencer.

Potato Rolls.—Three eggs, 4 cupfuls of flour, 1 cup of mashed potatoes, 1 cup of yeast, $\frac{1}{2}$ pound of butter and lard mixed. Let raise and bake in muffin rings or make in rolls. To make rusks add 1 cup of sugar.

—Mrs. Hartfield.

Sally Newports.—Two cups of flour, one-third cup of sugar, $1\frac{1}{2}$ cups of milk, 2 teaspoonfuls of baking powder, 2 eggs, butter size of a walnut and a little salt. Make 12 gems.

—Mrs. Little.

Wheat Muffins.—One quart of flour, 2 tablespoonfuls of butter rubbed into flour, 3 eggs, mixed with 1 pint of sweet milk, 3 teaspoonfuls of baking powder and 2 tablespoonfuls of sugar. —Mrs. Fiero.

Nonpareil Corn Bread.—Three heaping cups Indian meal, 1 cup of flour, 3 eggs, $2\frac{1}{2}$ cups sweet milk, 1 tablespoonful lard, 2 tablespoonfuls sugar, 2 teaspoonfuls of baking powder and a little salt. —Mrs. William Spencer.

Quick Coffee Cake.—One tablespoonful butter, $\frac{1}{2}$ cup of powdered sugar, 1 egg, white and yolk beaten separately, $\frac{1}{2}$ cup milk, 1 cup flour and 1 teaspoonful of baking powder. Grated rind of $\frac{1}{2}$ lemon. Stir sugar, butter, yolk of egg, and little salt together, add a little flour and a little milk until all is mixed. Beaten white of egg and lemon last. Bake in pie tin and cover with sugar, cinnamon and chopped almonds.

—Mrs. Quimby.

Parker House Rolls.—One pint of milk, $\frac{1}{4}$ yeast cake, 1 tablespoon of butter, 2 tablespoons of sugar, $\frac{1}{4}$ cup of lard (luke warm), 1 teaspoon of salt, 3 cups of flour. Make a sponge and let rise; when light, make a stiff dough with flour. Knead smooth and let rise again and knead. Roll out the dough $\frac{1}{2}$ inch thick, lift from the board and allow to shrink. Cut with a round cutter, place a piece of butter in centre of each, fold and press the edges together. Place in buttered pan and when light, bake in hot oven. —Miss A. Best.

Graham Rolls.—One pint of sour milk, 1 teaspoon of soda, 1 tablespoon of molasses, small $\frac{1}{2}$ teaspoon of salt, graham flour sufficient for thin batter. Bake in hot gem pans.

—Hatfield.

English Christmas Bun Loaf.—One and one-half cups of brown sugar, $\frac{1}{2}$ cup of butter, blended, 4 eggs, $3\frac{1}{2}$ cups of flour, $\frac{1}{2}$ of a nutmeg grated, a little salt and 2 teaspoons of baking powder. Mix all together, adding enough milk to make a stiff batter, then put in $\frac{1}{2}$ pound of raisins, piece of citron cut fine and some caraway seeds. Bake slowly.

—Miss Cain.

Shortcake Biscuit.—One pint of sifted flour, 1 tablespoon of butter, 1 teacup of milk, 1 teaspoon of baking powder. Mix lightly with spoon and handle as little as possible in rolling.

Popovers.—One cup of flour, 1 teaspoon of salt, $\frac{7}{8}$ cup of milk and 1 egg. Sift flour and salt together, add milk and beat until smooth with an egg beater. Add well beaten egg and continue beating for two minutes. Half fill deep, hot gem pans (well greased), and bake 40 minutes in moderate oven. This makes six. —Mrs. Macoy.

Educator Muffins.—One quart of bran meal, 1 pint of whole wheat flour, 1 cup of molasses, 1 even teaspoon of soda in one-third cup of hot water, 2 cups of milk. Use Dr. Johnson's Educator Bran Meal.—For Constipation.

French Toast.—One pint of milk, 1 egg, 1 tablespoonful of sugar and a little salt. Soak the bread a little and fry in hot butter.

Dumplings for Stews.—One pint of flour, $\frac{1}{2}$ teaspoonful of salt, 2 teaspoonfuls of baking powder, sift all together four times. Mix 1 cup of rich milk with flour and drop by spoonfuls into the boiling stew. Cover tight and do not open for ten minutes, when they should be done. —Mrs. Crosby.

Apple Fritters.—Break 1 egg into 1 cup of milk, 2 tender apples peeled and sliced thin, a little nutmeg, salt and baking powder; add enough flour to make a stiff batter. Boil in deep hot fat. —Hatfield.

Waffles.—One pint of sweet milk, 2 heaping teaspoons of baking powder, flour enough to make as thick as griddle cakes; then add 3 eggs well beaten, and butter size of an egg melted. Fry in waffle irons. —D. H.

Shreaded Wheat Biscuit.—Warm the biscuit in the oven to restore crispness, pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the biscuit.

EGGS.

"The Most Polite Is That Which Bears the Praise of Nations for Dressing Eggs Two Hundred Different Fashions."

The Best Way to Boil Eggs.—Put eggs into a dish and cover with boiling water; let stand 10 minutes. Skim out the eggs and cover again with boiling water; then allow to stand 10 minutes longer.

Omelet.—One quart of milk, 4 eggs, small teaspoonful cornstarch, salt and pepper. The more the eggs are beaten the lighter the omelet. Mix ingredients. Butter the frying pan and heat thoroughly before pouring in the mixture. After it has browned on under side then turn. Serve at once.

Baked Eggs.—Have large baking shells; drop yolk of 1 egg in each; beat whites to very stiff froth; put a spoonful on top of each egg, also pinch of salt and pepper and little piece of butter; put shells in pan of hot water in oven; let whites just begin to brown. Serve at once in shells.

—Mrs. E. W. DuBois.

Baked Omelet.—Five eggs and $\frac{1}{2}$ cup of milk; $\frac{1}{2}$ teaspoon cornstarch; salt and pepper to taste. Beat whites and yolks separately and stir lightly together, adding milk and cornstarch, salt and pepper. Bake in buttered pudding dish 10 minutes or until firm. Serve immediately.

—Mrs. Andrews.

Tomato Omelet.—Three or 4 tomatoes or $\frac{1}{4}$ can of tomatoes; simmer with a little chopped onion and parsley. Beat 4 eggs until very light; add tomatoes to this and fry on very hot pan. Serve at once.

—Mrs. Andrews.

Baked Omelet.—Six eggs, whites and yolks beaten separately, 1 cup milk; boil and stir in 1 teaspoonful cornstarch. Pour milk over beaten eggs, put in a buttered dish, and bake 10 minutes in quick oven. Season with pinch of salt and generous piece of butter.

—Mrs. Hartfield.

Cheese Omelet.—Line small pudding dish with buttered bread squares cut in about 2-inch pieces; cover with grated cheese. Repeat until dish is full. Pour over a cup or more of milk with 1 egg beaten in, and a little salt. Bake in quick oven and brown on top.

—Mrs. McDougall.

Deviled Eggs.—Boil eggs 20 minutes or until hard; remove the shells; then halve the eggs, removing the yolks carefully. Smooth yolks with silver fork, adding salt, pepper, a little mustard, melted butter or salad oil, vinegar and celery seed to taste. Put paste back in shells carefully. Serve on lettuce leaves or alone.

—Mrs. E. W. DuBois.

Eggs Au Gratin.—Place layers of toasted bread squares in baking dish; cover with white sauce and grated cheese. Fill dish with layers and on top layer break several raw eggs whole; cover with cheese and salt and pepper. Bake in hot oven until eggs are set. Serve at once.

—E. B. D.

Scalloped Eggs.—Five hard-boiled eggs, $\frac{1}{2}$ cup of white sauce or gravy, 1 cup bread crumbs, $\frac{3}{4}$ cup of minced ham or any cold meat. Butter a shallow baking dish and cover with a layer of the meat; over this spread the eggs sliced thin and then the gravy; sprinkle the bread crumbs over all; pepper and salt and bits of butter. Bake covered in a moderate oven 10 minutes and then brown.

Egg Hash.—Boil 4 eggs hard; when cold take out the yolks; cut the whites into small pieces; add 2 teaspoonfuls flour, little salt and pepper, heat 4 tablespoons of milk, stir in the whites and keep hot over boiling tea kettle. Prepare some thin slices of buttered toast, cut into inch squares, lay on the bottom of a dish and moisten with hot milk. Pour on whites and grate yolks over all. Good luncheon dish.

—Mrs. E. W. DuBois.

English Scrambled Eggs.—For a large dish; 8 eggs, 1 large cup of milk, butter size of an egg, salt and pepper to taste. Put the butter, salt and pepper in steam boiler; when hot add the eggs without beating; stir until thick. Serve on toast.

Rice Omelet.—Warm 1 cup of cold boiled rice in 1 cup of milk with 1 tablespoon of butter; stir and beat until well blended; add 3 well-beaten eggs and salt as needed; melt another tablespoon of butter in frying pan and when hot add egg mixture. Cook quickly and put in hot oven to set.

—Mrs. Washburn.

Spanish Omelet.—Take 3 slices of lean bacon and cut in $\frac{1}{2}$ -inch squares; fry gently until crisp, but not too brown, and add 1 small onion, a medium-sized tomato and five mushrooms, all chopped rather fine. Rub a freshly-cut clove of garlic on the spoon used to stir, while cooking 15 minutes. Meanwhile break 6 eggs in a bowl, season with 1 saltspoon of salt, $\frac{1}{4}$ saltspoon of white pepper. Beat very light and turn into a perfectly smooth frying pan in which a teaspoon of butter has been melted and spread over the bottom and sides. Shake as usual, until nearly set. Spread the bacon and vegetables quickly over, fold and set in oven for 1 minute. Serve at once.

—Mrs. Crosby.

Cheese Souffle.—Two tablespoons of butter, 3 tablespoons flour, $\frac{1}{2}$ cup of scalded milk, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ cup of grated cheese, yolks and whites of 3 eggs beaten separately. Place butter and flour in pan and smooth while heating, add-

ing milk, salt, cheese and yolks of eggs, stirring until thick. When cool add whites of eggs beaten stiff. Bake 20 minutes and serve at once.

—Mrs. H. H. Gould.

Grape Fruit Omelet.—One grape fruit. Scoop out pulp with spoon, put into a cup, add the juice and cover all with 1 tablespoon sugar. Allow 1 egg to each person. Beat yolks, add a little salt and pepper, then the juice from the fruit. Have pan hot and add butter the size of an egg, beat the whites of the eggs a few minutes (not real stiff), add the yolks, stir a little and turn into hot pan. Allow it to stand on top of stove for a few minutes until it has risen, then place on the top part of a hot oven until it browns on top; turn out on platter. Place pulp on one side of omelet and fold. Serve.

—Miss Mulford.

Cream Omelet with Green Peas.—To 1½ level tablespoons Duryeas' cornstarch add ½ cup rich milk and 1 level tablespoon butter. Bring to boil and season with salt and pepper. Beat yolks 4 eggs very light and add to sauce, with ½ cup green peas already cooked. Beat whites of eggs to stiff froth and turn into mixture. When brown and firm, roll and turn out on a hot platter. Garnish with cup hot peas.

Ham Omelet.—Into 1½ tablespoons Duryeas' cornstarch, beat a little at a time, ½ pint milk. When well blended add 3 well-beaten eggs and beat again. Turn in 1 good half cup of shredded or grated ham and stir well. Fry in hot fat. Turn with cake turner and lay one half over the other. Serve very hot.

Omelet Au Gratin.—Dissolve 1 teaspoon Duryeas' cornstarch in ½ cup milk. Beat together 4 eggs and ½ cup grated cheese. Mix all well together. Turn into well-buttered, hot pan. Brown, but do not scorch.

Apple Omelet.—To 2 cups cold apple sauce, add one-third cup sugar, 3 well-beaten eggs and ½ tablespoon Duryeas' cornstarch dissolved in 2 tablespoons milk. Flavor with cinnamon or nutmeg. Beat well. Bake slowly 20 minutes. Serve warm.

SOUPS.

“Hail, Soup! Thou Harbinger of Full Orbed Dinner.”

Soup Stock.—Three pounds soup meat; gash meat well and put to it 3 quarts cold water, 3 teaspoonfuls salt, $\frac{1}{2}$ teaspoon pepper, 1 small carrot, 1 turnip, 1 large onion; each should weigh 3 ounces after peeling; stick 1 clove in the onion. Cut the vegetables, and when the meat has cooked for 2 hours, salt and pepper, and add vegetables, and cook 3 hours more. Skim just as the meat comes to a boil, then throw in $\frac{1}{2}$ cup of cold water; take off the scum that will rise now rapidly; repeat the process again when it begins to boil (putting in cold water and skimming). After the vegetables are in skim again. When done strain through a flannel cloth all but the sediment. Cook slowly, not boiling too hard. When cold take off the fat.

Split Pea Soup (or Bean).—Three pints cold water, 1 pint peas (split), piece of bacon, salt pork or ham bone, small onion and little celery. Cook together until tender, then strain; if too thick, more water can be used; add 1 tablespoon of butter. Water in which ham has been boiled can be used in place of the bacon, salt pork or ham bone.

Tomato Soup.—One quart of canned tomatoes; season to taste with paprika, salt, pepper, bay leaf and small onion; 1 quart milk, 2 teaspoonfuls of flour; wet in milk; mix while cold and allow to boil quickly; remove from fire, strain and serve immediately. —Benjamin.

Tomato Bisque.—One-half can of tomatoes; bring to a boil and add a teaspoonful of baking soda and strain. Heat 2 cups of milk in double boiler very hot, but do not boil. Add to this 2 teaspoonfuls cornstarch, small piece of butter, pepper and salt. Mix all together 5 minutes before serving, stirring briskly. —Mrs. Fish.

Cream Asparagus Soup.—One quart milk, 1 pint water, 1 tablespoonful butter, salt to taste, 2 tablespoonfuls flour dissolved in cold water, 1 can of asparagus tips. Bring milk and water to a boil, adding butter and flour. Boil 8 minutes, then put in asparagus tips and let come to a boil again and serve hot. This quantity will be enough for 6 persons.

—Mrs. McBride.

Cream Celery Soup.—One quart of cold water, 6 white stems of celery; cut fine and cook until tender. Cook in another pan $\frac{1}{2}$ cup of rice with 1 pint of water and 1 pint of

milk, 1 hour slowly. Strain celery and pour the celery water into the rice; strain and season with salt, pepper and tablespoonful of butter.

Cream Corn Summer Soup.—Remove corn from 1 can; cover with 3 cups of water, simmer 1 hour, strain through colander. Scald 3 cups milk and add corn. 2 tablespoonfuls butter, 1 tablespoon flour; mix smooth; add to liquid also beaten yolk of 1 egg. If desired extra nice, add $\frac{1}{2}$ cup of cream.

Cream of Spinach Soup.—Pick over and wash 1 pound of spinach, or use the canned goods, which will save extra work and is just as nice for soup. Heat in a sauce pan and press through a sieve. Mix an ounce of butter with an ounce of flour in a sauce pan, add the spinach, salt and pepper, 1 quart of well-flavored soup stock, and a few tablespoonfuls of thick rich cream. Let the soup come nearly to a boil, then remove from the fire and stir in the yolks of 2 eggs beaten up with 1 teaspoonful of lemon juice. Serve with croutons. —E. M.

Clam Chowder.—Chop 25 clams very fine, 2 onions, 4 potatoes, $\frac{1}{2}$ quart can of tomatoes, herbs to taste (sage and thyme), pepper and salt. Cut the potatoes size of walnuts and cook all ingredients until tender. This receipt can be made in 45 minutes. —Mrs. Hartfield.

Connecticut Clam Chowder.—Twenty hard-shell clams, 6 potatoes chopped, 2 large onions chopped, 4 small pieces of salt pork, fried brown and chopped, saving fat to be added last. Cook clams in liquor, then chop, returning to liquor, with potatoes, pork, salt, pepper, paprika and a little curry powder if desired, and onions. Cover with water and cook slowly 3 hours. When ready to serve add a little hot milk.

—Mrs. E. W. DuBois.

Potato Soup.—One quart of milk, 6 large potatoes, 1 stalk of celery, 1 tablespoon of butter, 1 large onion. Boil milk in double with celery and onion; pare and boil potatoes 30 minutes, turn off water and mash fine; season with salt, pepper and butter; add to the boiling milk. Strain and serve immediately. A cup of whipped cream added after the soup is strained improves it. —Hatfield.

Chicken Soup.—Cook 3 or 4 pounds of fowl in water to cover, until well done. Strain off liquor, add 1 quart of cold water, salt, pepper, 1 tablespoon of chopped celery, 2 table-spoons of chopped onion, 1 large tablespoon of cornstarch (Duryea's), 1 tablespoon of butter. Cook all together for $\frac{1}{2}$ hour, then strain and remove grease. When ready to serve, add $\frac{1}{2}$ pint of cream and 1 cup of finely-minced chicken.

—Delia Haran.

Mock Turtle Soup.—Boil 1 pound of calf's liver and 2 pounds of veal 2 hours, skimming well; then strain, chop the meat fine and add to it a small onion, chopped. Salt, pepper and ground cloves to taste, thickening all with 1 tablespoon browned flour and boiling all together. Have 4 hard-boiled eggs and 1 lemon sliced in bottom of tureen when ready to serve. —Hatfield.

Beef Bouillon.—Take 4 pounds of beef and cook in 4 quarts of water for 2 hours, with salt and pepper; then add celery, carrots, onions, green pepper, 4 whole cloves and a small pinch of curry. Cover close and cook for 1 hour slowly. Remove all fat and strain through a cheese cloth, and add 1 teaspoon of kitchen bouquet if a darker color is desired. 1 cup of broiled rice can be added last. —E. B. D.

FISH, OYSTERS AND CLAMS.

"There's As Good A Fish in the Sea As Ever Was Caught."

Creamed Codfish.—Pick up fish very fine, freshen, thicken with milk or cream, dessertful of cornstarch, 3 eggs and a little butter. Serve on toast.

Pigs in Blankets.—Roll oysters in cracker crumbs, then roll them up in thin slices of bacon and fastened each with a toothpick. Fry or bake until the bacon is crisp. —E. B. D.

Fried Oysters.—Lay on cloth to absorb all the liquor; then dip in beaten egg and roll in cracker crumbs. Fry in hot butter or deep fat until a light brown. Cook quickly or they will absorb too much fat.

Creamed Oysters.—One pint of rich milk, 1 quart of oysters, 1 tablespoon of flour, salt and pepper to taste. Let milk come to a boil, and mix flour in a little cold water and stir in boiling milk. Let oysters come to a boil in their own liquor, skim carefully, drain off all liquor and add to milk.

—X. Y. Z.

Celery Oysters (chafing dish).—Take as many oysters as needed for number of people to be served, 1 tablespoonful of flour, 1 tablespoonful of butter, 1 cup of milk, a dash of red pepper, 1 cup of chopped celery; cook all together and serve on toast.

—Mrs. H. H. Gould.

Scalloped Oysters.—Place in a shallow baking dish a layer of oysters, over this a layer of cracker crumbs; sprinkle with salt and pepper and bits of butter; alternate the layers until dish is full, having crumbs on top. Pour over the whole enough oyster juice to moisten it. Bake in hot oven 20 minutes, and serve in same dish in which it is baked.

—Mrs. W. Horn.

Blue Fish A La Creole.—To 2 pounds of fish prepare a dressing of bread crumbs mixed with finely-chopped onions, a little thyme, salt and pepper to taste; moisten with butter (use no water) and arrange alternately sliced tomatoes and onions (to taste); 6 whole cloves, a little salt and pepper over the top and inside of fish. Bake 40 minutes, basting frequently with melted butter.

—Mrs. Macoy.

Deviled Crabs.—One pound of crab meat. Pick it over to remove little pieces of shells. Make a roux of 2 tablespoonfuls of butter, 1 tablespoonful of flour, 1 level teaspoonful of mustard; mix all together in a sauce pan, and when thoroughly blended add 1 cup of very rich milk or half cream scalding hot. Boil 3 minutes. When thick, pour over crab meat

and add salt, cayenne and juice of $\frac{1}{2}$ of a lemon. Bake in shells and cover with bread crumbs and specks of butter in very hot oven. Takes about 15 to 20 minutes to brown.

—Mrs. Macoy.

Salmon A La Mold.—One can of salmon, 4 eggs beaten light, 4 tablespoonfuls of butter melted, $\frac{1}{2}$ cup of bread crumbs. Pick the fish very fine, rub in the butter until smooth. Beat crumbs with eggs and season, before working together, with pepper and salt. Place in buttered mold and stand 1 hour.

Sauce.—One cup of boiling water thickened with 1 tablespoonful of cornstarch, all liquor from salmon, 1 large spoonful of butter, 1 raw egg, 1 teaspoon of catsup, pinch of salt and red pepper. Put eggs in last very carefully and boil 1 minute. Pour over salmon mold.

—Mrs. Prutting.

Salmon Croquettes.—Make a white sauce of 1 tablespoon of butter, 1 cup of milk, salt and pepper to taste, 1 tablespoon of flour. Pick over 1 can of salmon, add sauce and $\frac{1}{2}$ cup of cracker crumbs; form into shape, roll first in flour, then in beaten egg (to which has been added 1 tablespoon of cold water), and lastly in cracker crumbs. Fry in deep, hot fat.

—Mrs. H. H. Gould.

Salmon Souffle.—Remove salmon from can, rinse in hot water and separate into flakes; sprinkle with salt, pepper and lemon juice and let stand for 20 minutes. Cook $\frac{1}{2}$ cup of soft bread crumbs in $\frac{1}{2}$ cup of milk 10 minutes; add salmon and the beaten yolks of 3 eggs. Then fold in the beaten whites of the eggs (beaten until dry and stiff). Turn into buttered mold and bake until firm. Serve with Spanish sauce.

Spanish Sauce.—Melt 3 tablespoons of butter; add 3 tablespoons of flour and stir until well blended. Then pour on gradually, stirring constantly, 1 cup of milk and $\frac{1}{2}$ cup of cream. Bring to a boiling point in double boiler and season with 1 teaspoon of salt, little paprika and pepper. A few canned pimientos can be added if desired.

—Mrs. E. W. DuBois.

Shrimp Wiggle.—Melt 4 tablespoons of butter, $3\frac{1}{2}$ tablespoons of flour and stir until well blended; then pour on gradually, stirring constantly, $1\frac{1}{2}$ cups of milk. Bring to a boiling point and add 1 cup of shrimps broken into pieces; also 1 cup of French peas well drained and rinsed. Season with salt and pepper, serve on hot platter on pieces of toast, and garnish with parsley.

—Mrs. Stewart LaMont.

Baked Shad.—Prepare shad for baking and fill with dressing of bread crumbs; seasoned with pepper, salt, paprika, a little chopped onion and chopped green pepper, with 1 table-

spoon of melted butter. Sew up the fish, cut gashes in top and lay on pieces of salt pork. Bake in hot oven about 50 minutes.

—Mrs. G. W. Peterson.

Shell Fish Combination.—Take equal quantities of scallops, fresh cooked lobster, oysters and little neck clams, all raw. Make a sauce of 1 tablespoon of butter with 1 small tablespoon of flour. When smooth, add gradually, 1 cup of milk and cream mixed; season with salt, pepper and paprika. Dry fish on towel, add to sauce and cook until all are done. A little chopped green pepper can be added. Serve on toast.

—Delia Haran.

Lobster Newburg.—Cut the meat of 2 small cooked lobsters into small pieces and cook slowly for 5 minutes in 4 tablespoons of butter. Then add 1 teaspoon of salt, 1 salt-spoon of pepper, a speck of cayenne, a dash of mace, and simmer 5 minutes longer. Beat well the yolks of 3 eggs and mix with them 1 cup of cream and 1 teaspoon of flour. Pour over the cooking mixture, stirring constantly, for 1½ minutes. Serve at once on squares of fresh toast with any seasoning desired.

—Mrs. Washburn.

Deviled Clams.—Chop hard-shell clams very fine, add a little pepper and salt, put in clam shells and cover with cracker crumbs, a little piece of butter on top of each. Bake in quick oven.

—Easthampton.

Codfish Balls.—Flake very fine 1 cup of codfish and freshen with boiling water; mix with 2 cups of mashed potatoes. Add 1 egg, well beaten, 4 tablespoons of milk or cream, 1 tablespoon of butter, pepper and salt to taste. Roll in cracker crumbs and fry in very hot fat.

—Easthampton.

MEATS AND GAME.

"A man is, in general, better pleased when he has a good dinner than when his wife speaks Greek."

Beef Loaf.—Two pounds of beef, 1 pound of fresh pork, $\frac{1}{4}$ pound of salt pork all chopped fine, 10 rolled crackers, $\frac{1}{2}$ cup of cold milk, 5 eggs, and salt and pepper to taste. Bake in loaf $1\frac{1}{2}$ or 2 hours. —Mrs. Little.

Veal Loaf.—Chop fine $3\frac{1}{2}$ pounds of veal, 1 thick slice of salt pork, 6 crackers rolled, 2 eggs, pepper, salt and sage. Mix all together, cover with bits of butter, dredge with flour and bake 2 hours slowly. —Mrs. Little.

Scalloped Meat.—Chop cold meat, add salt and pepper to taste; have ready some boiled macaroni and stewed tomatoes. Put a layer of meat in baking pan, then a layer of macaroni, then tomatoes, then bread crumbs. Repeat until dish is full; dot top layer of crumbs with butter. Bake 30 minutes in hot oven. —Mrs. Odell.

Lamb Pie.—Cook slowly 2 hours, 2 pounds of lamb in 3 pints of water, seasoned with salt and pepper. When done, add 2 tablespoons of flour mixed in water, and stir until quite thick. Place in baking dish, and make rich crust of $2\frac{1}{2}$ cups of flour and 1 cup of lard chopped into it, $\frac{1}{2}$ cup of water, little salt; put over meat and bake $\frac{1}{2}$ hour in quick oven. Make air holes in crust to allow steam to escape or make a rich biscuit dough. —Miss Slatcher.

Turkey Croquettes.—Cold roast turkey can be utilized in a tasty dish by boiling the carcass in sufficient water to cover it for three hours without renewing the water. When cooked drain off all the liquor, and when cool, add the beaten yolks of 3 eggs to every $\frac{1}{2}$ pint, then add the turkey meat chopped coarsely and the stiffly beaten whites of the 3 eggs. Make into croquettes and cook in deep hot fat, or place in baking dish and bake for 15 minutes. —E. M.

Left Overs.—The left overs of any meat may be utilized in breakfast balls. Crush three boiled potatoes through a sieve, moisten with sweet cream and add $\frac{1}{4}$ of a cup of finely minced meat, a little chopped parsley, pepper and salt, or any seasoning desired. Stir in the well beaten yolks of 2 eggs and form into balls; fry in hot fat and cover with sauce, if desired. —E. M.

Rolled Steak.—Take round steak, about 1 inch thick. Spread thickly with a forcemeat made of crumbs and chopped salt pork, season with salt, pepper, thyme, finely minced

onion, parsley and sweet green pepper. Roll up steak and bind firmly into shape with stout string. Lay in baking pan and half fill with boiling water. Cover closely and cook 2 hours, turning 2 or 3 times. Allow to brown slightly and make gravy. —E. B. D.

Veal Pot Pie.—Cook until tender 3 pounds of veal, then drop in potatoes. Make dumplings of 1 quart of flour, 3 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoon of salt, $1\frac{1}{2}$ pints of water. Rub 1 small tablespoon of lard or butter into flour. Drop dumplings on meat and cover tightly, cooking 25 minutes. —Mrs. Shelton.

Dressed Chicken.—Cook one large chicken until it falls apart, seasoning with salt, pepper, small onion, and 1 bay leaf. When done, shred the chicken; place fancy-shaped pieces of boiled egg on bottom of mold. Cook the liquor of the chicken until it will jell and add 1 teaspoon of gelatine soaked in cold water. Stir chicken in liquor and pour over eggs. Put in cool place and allow to set very firm; when cold, cut in slices.

Roast Turkey.—Clean the turkey, dredge the inside with salt and pepper and stuff with the dressing made as follows: Take a loaf of bread, break up in fine crumbs, add 1 tablespoon of salt, a scant teaspoon of pepper, 1 teaspoon of chopped parsley, $\frac{1}{2}$ teaspoon of powdered sage, 1 teaspoon of thyme, 1 scant $\frac{1}{2}$ cup of butter melted, little chopped onion. Mix well together and after filling turkey sew up well. Place small pieces of salt pork over turkey and allow about $\frac{1}{4}$ hour to each pound in baking.

To Make the Gravy.—Boil the heart, liver, gizzard and neck until tender, then remove from the liquor and chop fine. Put back in gravy and thicken with 1 tablespoon of flour wet in cold water. Season with salt and pepper and when turkey is done, remove from pan and pour the gravy into pan; cook five minutes, stirring constantly until brown. Skim off all fat.

Oyster Dressing.—Take one loaf of bread, cut off crusts and crumble fine; add $\frac{1}{2}$ pound of melted butter, 1 teaspoon each of salt and pepper. Bring one quart of oysters to a boil in their liquor, skim, add oysters to bread crumbs, and moisten with milk or oyster liquor, if desired. Mix lightly and pack turkey loosely.

Chestnut Dressing.—Peel large English chestnuts, blanch, and cook in water until tender enough to mash. Take equal parts bread crumbs and mashed chestnuts, season with salt, pepper and $\frac{1}{2}$ cup of melted butter. Use meat stock or hot milk to moisten. Pack loosely in turkeys. —Mrs. DuBois.

Roast Duck.—Wash duck thoroughly, dry and dredge inside with salt and pepper. Make a dressing of bread crumbs and chopped apples, seasoned with salt, pepper and $\frac{1}{2}$ cup of melted butter. Mix very lightly and moisten with milk or water, if needed. Stuff duck lightly and put in steamer and steam until nearly done. Have oven very hot and put small pieces of salt pork over duck and brown in oven. Make gravy the same as turkey, but use kitchen bouquet, if needed, to give good color. —Mrs. Tuttle.

Roast Veal.—Cut gashes all over the meat, and fill them with dressing; sprinkle with salt, pepper and flour over the surface. Baste frequently. —Hatfield.

Baked Chicken Fricassee.—Have fowl cut up thoroughly and wash in strong soda water. Place in baking pan each piece separate, and add salt, pepper, 1 chopped onion, 1 chopped sweet pepper, 1 bay leaf, and 3 small pieces of fried salt pork or bacon. Cover with cold water and cook in hot oven until chicken is done (about 2 hours). Allow water to cook out and chicken to brown gradually. When done, remove chicken from pan and place on pieces of toast. Make brown gravy and pour over all. —Delia Haran.

Chicken Croquettes.—Two cups of finely chopped chicken, butter size of an egg, 1 large tablespoon of flour, 1 cup of chicken stock and $\frac{1}{2}$ cup of cream or rich milk. Melt butter and flour together, then add milk and stock; cook until the consistency of drawn butter. Add 1 cup of bread crumbs, season with salt and pepper, then add chicken and cook a few minutes. When done, allow to cool before forming into balls; dip in beaten egg, roll in cracker crumbs and fry in deep hot fat. —Hatfield.

Shredded Wheat Meat Patties.—Cut oblong cavity in top of biscuit, remove top carefully, and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with creamed meat or oysters. Season with salt and pepper and replace top of biscuit and bake in moderate oven. Pour oyster liquor or creamed sauce over it when serving it.

Ham a La Hemande.—Take a large slice of ham, cut off in small pieces some of the fat, and place them on top of the ham, together with one teaspoon of chopped onion and parsley. Baste the ham and bake thirty minutes. **Sauce.**—Add one tablespoon of flour to the fat in the pan, and one cup of milk, keep stirring until it boils, then add a little chopped parsley and green pepper, and pour over the ham.

—Mrs. W. G. VanDeusen.

Chicken a La Baltimore.—Prepare a chicken as for roasting, and cut into 8 pieces; dip each piece in eggs and cracker dust or bread crumbs. Place in a buttered roasting pan and roast 35 minutes. Baste with melted butter, if dry. **Sauce for Chicken.**—Place the giblets and the feet in one quart of cold water, one onion, a little parsley, celery, one bay leaf in a pan to boil. When the chicken is done, make sauce of 1 tablespoon of butter to two tablespoon of flour added to the broth. Pour over chicken. —Mrs. Knight.

Beef Loaf.—Two pounds beef, 1 pound fresh pork, $\frac{1}{4}$ pound salt pork, ground fine, 10 crackers rolled, $\frac{1}{2}$ cup cold milk, salt, pepper, 5 eggs. Bake in loaf about 2 hours.

—Mrs. H. L. Little.

VEGETABLES.

"The onion strong, the parsnip sweet, the twining bean, the ruddy beet; yea, all the garden brings to light, speaks of a landscape of delight."

Time for Cooking Summer Vegetables.—

| | | |
|--------------------|--------|-------------|
| Dandelions | boiled | 1½ hours. |
| Spinach | " | 1 hour. |
| String beans | " | 2 hours. |
| Green peas | " | ½ hour. |
| Beets | " | 1 hour. |
| Turnips | " | 1 hour. |
| Squash | " | 1 hour. |
| Potatoes | " | ½ hour. |
| Corn | " | 20 minutes. |
| Asparagus | " | 20 minutes. |

Time for Cooking Winter Vegetables.—

| | | |
|----------------------|--------|-----------|
| White potatoes | boiled | ½ hour. |
| White potatoes | baked | 1 hour. |
| Sweet potatoes | boiled | ¾ hour. |
| Sweet potatoes | baked | 1 hour. |
| Squash | boiled | 1 hour. |
| Turnips | " | 2 hours. |
| Beets | " | 3½ hours. |
| Parsnips | " | 1 hour. |
| Carrots | " | 1½ hours. |
| Cabbage | " | 3 hours. |

Curried Vegetables.—Dice one cup each of yellow turnips, carrots, and potatoes; put turnips to cook in boiling salt water, when about half done add carrots, then at last potatoes and cook until all are done. Make a milk sauce of 2 cups of milk, butter size of an egg and thicken with flour. Heat ½ can of peas, pouring off liquor, and add to vegetables. Pour milk sauce over vegetables, adding ¼ teaspoon of curry powder, and season. —O. A. McAdams.

Oyster Plant.—Scrape and cut in small pieces and boil until tender. Drain off the water and mash while hot, adding two tablespoons of flour, and two tablespoons of milk, one egg. Make in small cakes and fry in deep hot fat. Serve hot.

—Mrs. K. C. H.

Corn Oysters.—One-half dozen ears of corn scraped from the cob, salt and pepper, two eggs, 1 cup of milk, ½ cup of flour, 1 teaspoon baking powder. Fry like fritters in very hot fat.

Green Corn Pudding.—One can of corn or 1 full pint of corn cut from the cob, 3 tablespoons of melted butter, 2 tablespoons of granulated sugar, 2 eggs, beaten very light, 2 cups milk, salt, spoon of salaratus, small pinch baking soda. Drain all liquor from corn and chop fine; add to this the eggs, sugar, butter, salt and milk into which you have stirred the soda. Turn into a baking dish, cover and bake for $\frac{1}{2}$ hour, then uncover and brown.
—Mrs. K. C. H.

Macaroni and Cheese.—Break 12 sticks of macaroni into inch lengths, and cook in 3 pints of boiling water salted for 20 minutes; turn in colander and pour cold water over it and drain. Make a sauce of 1 tablespoon butter, 1 tablespoon of flour, and $1\frac{1}{2}$ cups of milk, a little salt; cook until thick. Put a layer of cheese in bottom of baking dish, then one of macaroni, then 1 of sauce and so on until dish is filled. Cover top with cracker crumbs and bits of butter and bake until well done.
—Mrs. H. H. Gould.

Baked Tomatoes.—Select ripe, firm tomatoes, cut a piece off the top of each and remove pulp. Chop pulp, celery, a little sweet pepper, fried bacon, corn or any vegetable. Mix these with a small lump of butter, pepper, salt, a little sugar and a bit of chopped onion and enough bread crumbs to thicken. Refill tomato shells with mixture, place in buttered baking dish and bake slowly $\frac{1}{2}$ hour.
—Mrs. C. S. Warner.

Potatoes Au Gratin.—Slice cold boiled potatoes. Make a cream sauce of 2 tablespoons each of butter and flour, 1 level teaspoon of salt, $\frac{1}{8}$ teaspoon pepper. Heat butter in sauce pan, add flour and seasoning. When hot, add milk gradually and cook smoothly. Use milk enough to make the consistency of thick cream. Add potatoes and put in baking dish a layer at a time of potatoes and finely chopped cheese, until dish is filled. Bake about 10 minutes in moderate oven.
—Mrs. C. S. Warner.

Potato Puff.—Three cups of cold mashed potatoes, 1 tablespoon of butter, $1\frac{1}{2}$ cups milk, 1 egg well beaten, and a pinch of salt. Mix all together and put in baking dish; dab small pieces of butter over top of puff and bake 20 minutes to $\frac{1}{2}$ hour in hot oven.
—Mrs. McBride.

Scalloped Potatoes.—Cut potatoes thin and put in layers in baking dish well buttered; season with a little onion, parsley, pepper and salt, pieces of butter. Cover with milk and cracker crumbs on top. Bake 1 hour or more in good oven, covered for $\frac{3}{4}$ of an hour.
—Mrs. Andrews.

French Fried Potatoes.—Cut raw potatoes into lengthwise strips and soak in cold water $\frac{1}{2}$ hour, drying well on a towel. Have frying pan or kettle $\frac{1}{2}$ full of lard or drippings so hot

you can see it smoke. Place potatoes in frying basket and cook in fat 15 or 20 minutes. When done, drain on brown paper and serve at once. —D. H.

Scalloped Sweet Potatoes.—Boil, peel and slice sweet potatoes. Arrange them in layers in a baking dish, strewing each layer with fine bread crumbs, a little granulated sugar and bits of butter. Bake covered for 20 minutes, then uncover and brown. When ready to serve add 1 wine glass of sherry wine, ignite and carry to table burning. —K. C. H.

Creamed Mushrooms.—Melt 2 large tablespoons of butter, but do not boil; then stir in gradually the same quantity of flour until it froths well. Stir constantly and add slowly $1\frac{1}{2}$ pints of milk, taking care that it is smooth. When it has boiled add 1 cup of beaten cream and beat lightly with spoon. Add two cans of mushrooms and let cook a few minutes. Serve on toast. —K. C. H.

Corn and Tomatoes.—Skin and cook ripe tomatoes as for stewed tomatoes. When about half cooked, add sweet corn which has been scored and scraped from the ear, so as to get as little as possible of the fibre of the grains. Stir frequently after adding the corn. Season with salt, pepper, sugar and butter to taste. —Mrs. Washburn.

Fried Cucumbers.—Take large green cucumbers, peel, slice and soak in salt water about $1\frac{1}{2}$ hours. Then drain, dip in a well beaten egg and cracker crumbs or flour and fry in hot fat. Just as good as egg plant. —E. B. D.

Fried Bananas.—Select firm fruit, peel, slice lengthwise and squeeze a few drops of lemon juice on each slice. Roll in egg and flour or bread crumbs and fry in deep hot fat. —Mrs. E. W. DuBois.

German Fried Potatoes.—Fry a tablespoonful of minced onion and a little parsley in pork, fat, or butter. Add 2 cups of sliced potatoes raw, half a teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper and fry a delicate brown. Beat 1 egg light, pour over the potato and take up at once and serve in a hot dish. —Delia Haran.

Cauliflower Au Gratin.—Boil a cauliflower very tender, but keep it whole. Place in baking dish and cover with pieces of butter and grated cheese. Make a rich cream sauce, pour over and bake in oven until a nice brown.

Baked Potatoes.—Bake large potatoes and remove potato from shells, taking care not to break shells. Mash potatoes with plenty of butter, salt, pepper and chopped parsley, adding a little rich cream. Put potatoes back in shells very lightly, spread with white of an egg beaten. Set in hot oven and brown quickly. —E. B. D.

Corn Ragout.—Cut scraps of ham or bacon in small squares, fry brown, add 6 ripe tomatoes peeled and sliced, and the grains from 6 ears of corn; cover with boiling water, season with red pepper and salt, and cook slowly $\frac{1}{2}$ hour. Serve hot on hot toast or fried bread. —Mrs. Crosby.

Baked Tomatoes.—Take large ripe tomatoes, do not peel, but scoop out the soft part and add bread crumbs, a little chopped onions, sweet pepper and parsley with salt and pepper to taste. Moisten with melted butter or meat gravy and fill tomato shells lightly. Place in baking pan and bake in hot oven about $\frac{1}{2}$ hour, or until a light brown.

—Mrs. Washburn.

Baked Beans.—One quart of small white beans, $\frac{1}{2}$ pound all fat salt pork, one-third cup of molasses. Soak beans over night, boil very soft in water, then add molasses, salt to taste, and pork after cutting off rind and scoring. Bake for six hours or more, in slow oven. Add more water, if necessary, and cover tight, if likely to burn.

—Mrs. H. L. Little.

Cold Slaw.—Slice or chop $\frac{1}{2}$ small head of cabbage To $\frac{1}{2}$ cup of vinegar add $\frac{1}{2}$ cup of sugar and at the last 1 cup of cream. Beat well and add to cabbage and serve at once. Salt to taste.

—Mrs. Gould.

Welsh Rarebit.—One pound of soft American cheese cut in small dice, 2 tablespoons of butter, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon of mustard, $\frac{1}{4}$ cup of milk, 1 tablespoon of Worcestershire sauce. Put cheese and butter in pan and cook until cheese is melted, add salt, mustard and Worcestershire sauce and stir constantly. Add milk slowly and when smooth and creamy serve on toasted bread squares.

—Easthampton.

Fried Egg Plant.—Peel and slice egg plant in 1-inch thick slices; dip in beaten egg and cracker or flour and fry in deep, hot fat. When done, absorb fat by placing on brown paper in oven.

—Delia Haran.

Tomato Fritters.—Three eggs, one cup of stewed tomatoes, $1\frac{1}{4}$ cups of flour, one teaspoon of baking powder, salt.

MEAT AND VEGETABLE SAUCES.

Brown Flour.—Sift 1 cup of flour into a pie tin and set it on the top of the stove. Watch closely, stirring frequently to see that it does not burn, and taking care to prevent it sticking to the bottom of the pan. Remove when brown. Can be kept in glass for a long time.

Drawn Butter.—Rub together until smooth 1 tablespoon of butter and 1 tablespoon of flour in sauce pan over fire; when smooth, but not brown, add about 2 cups of warm milk, stirring continually until smooth. Season with salt and pepper and add cream, if desired.

Tartare Sauce.—Mix well together $\frac{1}{2}$ teaspoon of mustard, 1 teaspoon of powdered sugar, $\frac{1}{2}$ teaspoon of salt, a little paprika. Beat yolk of 1 egg well, adding gradually $\frac{1}{2}$ cup of olive oil (scant), and $1\frac{1}{2}$ teaspoons of vinegar; add first mixture to egg and when well beaten, add a little onion juice and 2 chopped olives and parsley. —Mrs. E. W. DuBois.

Hollandaise Sauce.—Put yolks of 5 eggs into a small sauce pan and beat until smooth; place on warm stove and gradually pour $\frac{1}{2}$ cup of melted butter into it, stirring all the time until the mixture thickens, but do not boil. Add juice of 1 lemon and a little cayenne. A little cornstarch can be used to thicken, if necessary. —Delia Haran.

Mock Hollandaise Sauce.—Melt 2 tablespoons of butter, add 2 tablespoons of flour and stir until well blended; then pour on gradually, while stirring constantly, $\frac{1}{2}$ cup of milk. Season with salt and pepper, bring to boiling point and stir in yolks of 2 eggs beaten lightly, and one-third cup of butter, bit by bit. Remove from stove when thick, add 1 tablespoon of lemon juice and a little cayenne pepper. —E. B. D.

Celery Sauce.—Scrape the outside stalks of celery and cut in pieces 1 inch long; let stand in cold water $\frac{1}{2}$ hour, then cover with boiling water and cook until tender; drain off the water and season with butter, salt, milk or cream; thicken with a little flour. —Mrs. Shelton.

Mint Sauce.—One-half cup of vinegar, $\frac{1}{2}$ cup of water, 1 tablespoon sugar, scald together; 1 tablespoon butter, 1 dozen leaves of fresh mint, chopped fine, thrown in while scalding, and lastly, a little salt. —Mrs. Shelton.

Tomato Sauce.—Two large tomatoes or 1 cup of canned tomatoes, $\frac{1}{2}$ of a sweet green pepper and 1 onion, chopped, 1 bay leaf; cover with 1 large cup of water and cook for $\frac{1}{2}$

hour. Strain and season with salt, pepper, paprika, a little butter, pinch of sugar and thicken with cornstarch, while hot.

—Mrs. Shelton.

Cranberry Sauce.—Allow 1 large cup of water to 1 cup of cranberries, and boil until tender. Strain through jelly cloth and bring to boil before adding 1 small cup of sugar to each cup of juice. Allow to come to a boil, pour in mold and let stand 24 hours.

—E. B. D.

Mushroom Sauce.—Chop 1 tablespoon of onion and fry in 2 tablespoons of butter a nice brown; add 3 tablespoons of stewed tomatoes, $\frac{1}{2}$ cup of mushrooms, cut fine, 1 pint of soup stock and 1 tablespoon of sherry wine; simmer for a few minutes; season with salt, pepper and teaspoon of dried parsley. Thicken with a little flour.

—D. H.

Supreme Sauce for Fried Chicken.—One tablespoon each of butter, thick cream and chopped parsley, $\frac{1}{2}$ pint of chicken stock, 1 tablespoon flour, yolks of 2 eggs, salt and pepper to taste. Melt the butter, but do not brown; add flour, mix until smooth and then add stock. Stir continually until it boils, then add cream. Take from stove, add beaten eggs, parsley and seasoning. Pour over fried chicken.

SALADS AND DRESSINGS.

Salad Dressing.—Two eggs well beaten, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ teaspoon of mustard, $\frac{1}{4}$ teaspoon of pepper, butter size of an egg, $\frac{1}{2}$ cup of vinegar. Mix all together and place in a bowl; put bowl in boiling water, stirring the mixture constantly until it thickens. —Mrs. Prutting.

Mayonnaise.—Beat yolks of two eggs very light, adding 1 teaspoon of mustard, a little salt and pepper, also a pinch of sugar; then add a few drops of salad oil, stirring constantly, then a little vinegar, then oil, then vinegar, and so on, until the mixture is of the proper consistency. Half lemon juice and half vinegar can be used, if desired. —Mrs. Shelton.

Boiled Salad Dressing.—Mix well together 1 small teaspoon of salt, 1 tablespoon of mustard, 1 tablespoon of flour, 1 tablespoon of sugar. Place in double boiler 2 well beaten eggs, 1 cup of milk, and 1 large tablespoon of butter. Add the above mixture to this and when butter is melted, add one-third cup vinegar hot. Cook until thick, about two minutes, then take from stove and beat for several minutes.

—Mrs. Simonson.

French Dressing.—Mix 1 tablespoon of salad oil with 1 salt spoon of salt and 1 pepper spoon of pepper; when mixed, add 2 more tablespoons of oil and 1 tablespoon of vinegar, beating well before throwing over salad. —E. B. D.

Chicken Salad.—Cut cold roasted or boiled chicken into dice and mix with French dressing, set away to chill. When ready to serve, add celery cut very fine, and mix thoroughly with mayonnaise. Serve on lettuce leaves and garnish with sliced boiled eggs and olives. —Mrs. Washburn.

Salmon Salad and Dressing.—Beat 2 eggs, add 6 tablespoons of cream well beaten, 3 tablespoons of melted butter, 1 teaspoon of salt, two-thirds teaspoon of pepper, $1\frac{1}{2}$ tablespoons mustard, wet, 1 tablespoon of sugar, two-thirds cup of vinegar. Boil vinegar and sugar together first, then add the rest and boil until it begins to thicken, then set away to cool. Chop the contents of 1 can of salmon and twice the quantity of celery; when ready to serve add dressing and serve on lettuce leaves. —Mrs. Prutting.

Waldorf Salad.—One cup of apples cut fine, 1 cup malaga grapes, cut in halves and seeded, 2 cups of celery, 1 cup of English walnuts. Make dressing of yolk of 1 egg, 3 tablespoons sugar, 1 tablespoon of flour, 1 teaspoon of salt, $\frac{1}{2}$ teaspoon of mustard, pinch of cayenne, $\frac{1}{2}$ cup of vinegar, butter size of a walnut. Cream egg and sugar, add flour, salt,

pepper and mustard, creaming all well. Boil vinegar and butter, remove from fire and stir in the other mixture; beat until smooth. Then cook a few minutes, stirring constantly. This makes $\frac{1}{2}$ pint. Whip $\frac{1}{2}$ pint of cream and add to dressing a little at a time. —Mrs. C. S. Warner

Fruit Salad and Dressing.—Mix salad of chopped apples, celery, seeded white grapes and English walnuts. Mix well with dressing and serve on lettuce leaves or in grape fruit cups. Make dressing of 2 small teaspoons of mustard made to a paste with cold water, 2 tablespoons of sugar, 1 small teaspoon of salt, a scant $\frac{3}{4}$ cup of vinegar, $\frac{1}{2}$ cup of cream, 2 eggs well beaten, 1 tablespoon of cornstarch. Mix vinegar, salt and sugar with the mustard paste; add eggs, then cream. Heat slowly in double boiler, stirring constantly until thick; add small piece of butter and take from fire. When ready to serve, add 1 cup of whipped cream and a few drops of salad oil. —Mrs. E. W. DuBois.

Bean Salad.—Take can of beans or cold string beans. Make dressing of $\frac{3}{4}$ cup of vinegar, 1 teaspoon mustard, 1 teaspoon of sugar, butter size of an egg, 1 egg well beaten, dash of cayenne pepper and salt. Bring to a boil and when cold pour over the beans and serve on crisp lettuce leaves. —K. C. W.

Cold Slaw.—Shave cabbage fine. Make dressing of 1 coffee cup of vinegar and water, equal parts, 1 tablespoon of milk, 1 tablespoon of sugar, 1 tablespoon of flour, 1 egg, pepper and salt. Stir all together free from lumps, put in saucepan and let come to a boil. Pour immediately over cabbage and serve hot or cold. —K. C. H.

Potato Salad.—Either cut cold boiled potatoes in dice or slices, season with salt and pepper and mix in a little finely-minced onion. Make mayonnaise dressing, adding a little more vinegar than you would for a meat salad. Serve on lettuce leaves with sliced boiled eggs on top. —Delia Haran.

Stuffed Tomato Salad.—Use large, firm tomatoes and cut off the stem ends, removing the pulp with a spoon. Chop very fine celery stalks, a little onion, sweet green pepper, adding the tomato pulp. Mix with mayonnaise dressing, and place in tomato cups and serve on lettuce leaves. Cheese balls are a great addition to this dish. Mix a little finely-chopped pepper into cream cheese, and form into small balls. Place on the lettuce leaves around the tomatoes. —Mrs. E. W. DuBois.

Shrimp Salad.—One can of shrimp and two dozen of stuffed or plain olives chopped fine. Mix with a little salad dressing. When ready to serve, roll in balls, place on lettuce leaves and pour more salad dressing on top. —Mrs. C. B. Valentine.

CAKES.

With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete.

One-Egg Layer Cake.—One egg, 1 cup of sugar, $\frac{1}{2}$ cup of flour, 1 tablespoonful of butter, $\frac{3}{4}$ cup milk or cream, 2 teaspoons of baking powder and flavoring. —Mrs. Norton.

Light Cake.—Two eggs, 1 cup of sugar, $\frac{1}{4}$ cup of butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon of E. D. F. vanilla extract, and a little salt. Cream butter and sugar together, add yolks of eggs, beat thoroughly. Then add milk, beat whites of eggs to stiff froth, and add to above mixture. Mix soda and cream of tartar in flour and sift twice to get thoroughly mixed. Bake in moderate oven about $\frac{1}{2}$ hour.

—Mrs. L. W. Renfrew.

Addie Cake.—Three eggs, 2 cups of sugar, 1 cup of butter, scant, 1 cup of water, 2 teaspoons baking powder, 3 cups of flour and flavoring. Makes 3 layers and 1 small cake.

—Mrs. M. G. Norton.

Sponge Cake.—Two eggs well beaten, salt, 1 cup of sugar, 1 cup of flour, 1 teaspoon of baking powder, 1 cup of hot milk last. Get everything all measured before beginning.

—Mrs. H. L. Little.

Sponge Layer Cake.—Four eggs, 1 cup of sugar, heaping, 1 heaping cup of flour, 3 tablespoons of milk, 2 heaping teaspoons of baking powder, and flavoring. Bake in very quick oven.

—Mrs. M. G. Norton.

Sponge Loaf Cake.—Four eggs, whites and yolks beaten separately, add $1\frac{1}{2}$ cups of sugar to whites, then add yolks, 2 cups flour, and to the last cupful add 2 teaspoons of baking powder, and two-thirds cup of boiling water, little at a time. Flavor.

—Mrs. M. G. Norton.

Delicate Cake.—Whites of 3 eggs beaten to a froth, $1\frac{1}{2}$ cups of sugar, 1 cup of milk, 1 cup of butter, $2\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder, salt and flavor to taste.

—Mrs. Geo. Conover.

Lincoln Cake.—One-half cup of butter, 2 cups of sugar, 1 cup of sweet milk, 3 cups of flour, 2 eggs, 2 teaspoons of baking powder, flavor to taste.

—Mrs. Isabelle Spencer.

Ice Cream Cake.—One cup of butter, 2 cups of sugar, 2 cups of milk, 3 cups of flour, whites of 3 eggs, 2 teaspoons of

baking powder, 1 teaspoon of vanilla. Bake in shallow pan and frost with 3 heaping tablespoons of powdered sugar, yolks of 3 eggs and 1 teaspoon of vanilla. Beat well.

—Mrs. E. W. DuBois.

Snowflake Cake.—One pound of sugar, $\frac{1}{4}$ pound of butter, 3 cups of flour, 6 eggs, 1 cup of water. Frost with whites of 4 eggs, 1 pound of powdered sugar, 1 cocoanut, and juice of 1 lemon.

—Mrs. Isabelle Spencer.

Queen's Cake.—One cup of butter, $1\frac{1}{2}$ cups of sugar, $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of milk, 1 cup of raisins, 3 small eggs, $1\frac{1}{4}$ teaspoons of baking powder, nutmeg and brandy, if desired. Makes two loaves.

—Mrs. H. L. Little.

Silver Cake.—One cup of sugar, $\frac{3}{4}$ cup of butter, $\frac{1}{2}$ cup of milk, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, whites of 4 eggs, 3 cups of flour, E. D. F. extract of vanilla.

Ribbon Cake.—Two cups of sugar, 1 cup of butter, 1 cup of milk, 4 scant cups of flour, 4 even teaspoons of baking powder and 4 eggs. To one-third of this mixture add 4 teaspoons of cinnamon, $\frac{1}{2}$ teacup of raisins and $\frac{1}{2}$ teacup of currants, $\frac{1}{4}$ cup of citron. Bake in 3 shallow pans and put layers together with a little jelly.

—Mrs. Courter.

Cocoanut Cake.—One pound of powdered sugar, $\frac{1}{2}$ pound of butter, $\frac{3}{4}$ of pound of flour, 5 eggs, 2 teaspoons of baking powder, 1 cocoanut grated, $\frac{1}{2}$ cup of milk.

—Mrs. I. E. Spencer.

Lemon Cake.—One-half cup of butter, $1\frac{1}{2}$ cups of sugar, creamed, then add the beaten yolks of 3 eggs, rind and juice of $\frac{1}{2}$ lemon, 2 scant cups of pastry flour, sifted, with $\frac{1}{2}$ teaspoon of soda, $\frac{1}{2}$ cup of milk. Add whites of 3 eggs beaten stiff. Bake in moderate oven.

—M. I. S.

Lemon Loaf Cake.—One cup of sugar, 2 eggs, $\frac{1}{2}$ cup of melted butter, 1 cup of milk, 2 cups of flour, 2 teaspoons of baking powder, 1 teaspoon of E. D. F. lemon extract. Beat sugar and eggs well, add melted butter, milk and flavoring, then flour with baking powder. Bake in long, shallow pan, in moderate oven.

Frosting.—One and one-half cups of powdered sugar, $\frac{1}{4}$ teaspoon E. D. F. lemon extract, scant $\frac{1}{4}$ cup of boiling milk. Stir well and spread on cake after cake is cold.

—Mrs. A. W. Warner.

Orange Cake.—Four eggs, 2 cups of sugar, $2\frac{1}{2}$ cups of flour, 2 oranges, 1 level teaspoon of soda, 2 level spoonfuls of cream of tartar. Beat yolks and whites separate, then together. Beat sugar in gradually, then juice of $1\frac{1}{2}$ oranges, adding water to make a cupful. Fold flour in.

Frosting.—Butter size of an egg, grated rind and juice of $\frac{1}{2}$ orange, then confectioner's sugar. —Mrs. M. G. Norton.

Maple Sugar Cake.—Beat 1 cup of granulated sugar with 2 ounces of butter, add the beaten yolks of 2 eggs and 2 teaspoons of baking powder to 2 scant cups of sifted flour, $\frac{1}{2}$ cup of milk, and the beaten white of 1 egg. Bake in 2 layers and put together with the following frosting: Boil a cup of maple syrup until it spins a thread, and pour gradually while hot into the beaten whites of 2 eggs, continue to beat until thick enough to spread. —Mrs. E. W. DuBois.

Nut Cake.—Six eggs, 2 cups of sugar, $1\frac{1}{2}$ cups of butter, and 6 cups of flour, $1\frac{1}{2}$ cups of milk, 1 quart of walnuts, after shelled, 1 pint of raisins, then yeast powder. Bake slowly $1\frac{1}{2}$ to 2 hours. —Mrs. I. E. Spencer.

Nut Cake.—Two cups of flour, $\frac{1}{2}$ cup of butter, 1 cup of sugar, $\frac{1}{2}$ cup of milk, 1 cup of nut meats, 1 teaspoon of E. D. F. extract of vanilla, 2 teaspoons of baking powder and 2 eggs. Then cream butter and sugar, then yolks, add flavoring; add alternately milk and flour and lastly whites of eggs beaten very stiff. —Mrs. Macoy.

Apple Sauce Cake.—One-half cup of butter, 1 cup of sugar, 1 salt spoon of salt, $\frac{1}{2}$ teaspoon of cloves, and 1 teaspoon of cinnamon, 1 pinch of nutmeg, 1 cup of unsweetened apple sauce, 1 teaspoon of soda dissolved in water, $1\frac{3}{4}$ cups of flour, 1 cup of raisins. —Mrs. G. G. Andrews.

Pork Cake.—One pound of salt pork chopped fine, 2 teaspoons of boiling water on the pork, 2 teaspoons of molasses, 2 teaspoons of sugar, 1 tablespoon each of cinnamon, spices and soda, 1 pound of chopped raisins. Add flour, but do not make batter too stiff. —Mrs. A. M. Howe.

Sweet Potato Cake.—Three heaping cups of sweet potato ground very fine, 1 cup of molasses, 1 cup of brown sugar, 1 tablespoon of melted butter, 2 eggs, 1 cup each of currants and raisins, $\frac{1}{4}$ pound of citron, 1 tablespoon of spices, $\frac{1}{2}$ teaspoon of salt, juice and rind of 1 lemon. Bake 1 hour in slow oven. —Mrs. G. G. Andrews.

Spice Cake.—One cup of sugar, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, 2 eggs, 1 teaspoon of cream of tartar, sifted with the flour, and $\frac{1}{2}$ teaspoon of soda dissolved in the milk, $\frac{1}{2}$ of a nutmeg grated, $1\frac{1}{2}$ teaspoons each of cloves, cinnamon and ginger. —Mrs. W. G. Van Deusen.

Spice Cake.—One cup of sugar, 1 cup of sour milk or strong coffee, 3 tablespoons of shortening, 1 teaspoon of baking soda dissolved in the milk, $\frac{1}{2}$ teaspoon each of cloves, cinnamon and allspice, 2 teaspoons of cocoa, a little salt, $1\frac{3}{4}$ cups of flour. —Mrs. Wm. Schell.

Chocolate Cake.—Cream $\frac{1}{2}$ cup of butter and 2 cups granulated sugar, add 1 cup of water and 3 cups of flour. Flavor to taste and next fold in the whites of 5 eggs beaten to a froth, last stir in 3 teaspoons of baking powder and bake in a moderate oven.

Icing.—Whites of 2 eggs beaten stiff, boil 2 small cups of granulated sugar in 1 cup of water until it spins a thread. Grate a square of bitter chocolate over the beaten eggs, and pour the syrup over same very slowly and beat to a cream.

—Mrs. C. S. Warner.

Black Chocolate Cake.—One egg, butter size of an egg, $1\frac{1}{2}$ cups of sugar, two-thirds of milk, 1 pint of flour, 3 teaspoons of baking powder. Take 3 squares of Baker's chocolate, 3 tablespoons of sugar, one-third cup of water and boil 2 or 3 minutes. When cold, thin with one-third cup of milk, and add to cake. Bake in 2 layers.

Milk Icing.—Two cups of granulated sugar and $\frac{1}{2}$ cup of milk; stir until it boils, then stop stirring and boil 5 minutes. Beat fast until thick, and flavor with E. D. F. extract of vanilla. If too hard, soften with a little cold milk.

—Mrs. H. H. Gould.

Chocolate Fudge Cake.—One cup of sugar, $\frac{1}{2}$ cup of butter, 2 eggs, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ teaspoons of baking powder, 2 squares of unsweetened chocolate, $\frac{1}{2}$ teaspoon of E. D. F. extract of vanilla. Bake in 2 layers.

Filling.—One and one-half cups of sugar, $\frac{1}{2}$ cup of milk and 2 tablespoons of butter. Make like fudge and spread between layers, but do not ice top.

—Mrs. Geo. Conover.

Sour Milk Chocolate Cake.—One and one-half cups of sugar, 2 eggs, 3 tablespoons grated chocolate, dissolved in $\frac{1}{2}$ cup of boiling water, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda dissolved in milk, 2 cups of flour, 1 large tablespoon of butter. Bake in layers.

—Mrs. Fiero.

Chocolate Cake.—Melt $1\frac{1}{2}$ squares of chocolate over hot water; beat yolk of 1 egg with $\frac{1}{2}$ cup of sweet milk, and add to melted chocolate. Cook until thick, being careful not to burn. Cream 1 tablespoon of butter with 1 cup of sugar, add chocolate mixture, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon of soda, 1 teaspoon E. D. F. extract of vanilla. Bake in either loaf or layers.

—Mrs. L. W. Renfrew.

Chocolate Layer Cake.—One cup of sugar and 2 eggs, $\frac{1}{4}$ cup of melted butter, 1 cup of milk, 1 teaspoon E. D. F. extract of vanilla, 2 cups of flour, 2 teaspoons of baking powder. Beat sugar and eggs well, then add butter, vanilla, milk, flour and baking powder. Bake in 3 layers in quick oven.

—Mrs. A. W. Warner.

Mocha Layer Cake.—One cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, 2 cups of flour, $\frac{1}{2}$ cup of milk, 2 teaspoons of baking powder, and $\frac{1}{2}$ teaspoon of salt.

Filling.—One cup of confectioner's sugar, butter size of an egg, 2 teaspoons of cocoa, 2 teaspoons of E. D. F. extract of vanilla, 2 tablespoons of cold soffee, cream together and put between layers. Do not cook. —Mrs. Geo. Conover.

Mocha Tart.—One cup of sugar, small teaspoon butter, 2 eggs, $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ cups of flour, 2 teaspoons of baking powder, 1 tablespoon of coffee essence, $\frac{1}{2}$ pint of cream whipped until stiff, then add 1 tablespoon of coffee essence, or if vanilla layer is desired, use same amount of vanilla extract. Cream butter and sugar, and add the 2 eggs; after they are well beaten add milk and 1 cup of sifted flour with 1 teaspoon of baking powder; after you have stirred same thoroughly, add the other $\frac{1}{2}$ cup of flour and teaspoon of baking powder. Then add essence. Bake about 15 minutes.

—Mrs. T. C. Macoy.

Hermits.—One and one-half cups of sugar, 1 cup of butter, 3 eggs, 1 teaspoon of soda in $\frac{1}{2}$ cup of sour milk, 1 cup of chopped raisins, 1 teaspoon of alspice, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves. Flour enough to make a dough of medium stiffness. Drop a little thicker than cookies in pans, bake in moderate oven, mark off and cut into squares while hot.

—Mrs. T. C. Macoy.

Hermits.—Two scant cups of sugar, 1 cup of butter, 1 cup of milk, 3 cups of flour, 3 eggs, whites and yolks beaten separately, 2 teaspoons of cinnamon, 1 teaspoon of cloves, 1 cup chopped raisins, $\frac{1}{2}$ cup of currants, and 1 cup of chopped English walnut meats; teaspoon of salt. Cream butter and sugar, add yolks of eggs and milk, to the milk add $\frac{1}{2}$ teaspoon of baking soda, add other ingredients, and lastly fold in the beaten whites of the eggs. Drop from teaspoon onto greased pan and bake in medium oven.

—Mrs. E. W. DuBois.

Cinnamon Lunch Cake.—One cup of sugar and butter size of an egg, 1 egg, 1 cup of milk, 2 cups of flour, 2 teaspoons of baking powder. While cake is hot, spread melted butter and cinnamon on top, and sprinkle with granulated sugar.

—Mrs. W. P. Courter.

Molasses Cake.—One-half cup of butter, $\frac{1}{2}$ cup of sugar, 1 cup of molasses, 1 tablespoon of ginger, 1 teaspoon of cinnamon and mace mixed, 2 eggs, $2\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of milk, 1 teaspoon of soda dissolved in milk. Warm together slightly, butter, molasses, ginger, cinnamon and mace; beat eggs light and add to above mixture; then the flour, milk and soda. Bake in a moderate oven.

—Miss H. Cain.

Molasses Cake.—One cup of molasses, $\frac{1}{2}$ cup of lard, little salt, $\frac{1}{2}$ teaspoon soda dissolved in $\frac{1}{2}$ cup of water, 1 teaspoon of cinnamon and cloves, 2 teaspoons of ginger, $1\frac{1}{2}$ cups of flour. Do not make too stiff; sprinkle with sugar and eat warm.

Frosting.—One cup of sugar and one-third cup of water. Boil until it strings, then pour on to 1 egg to a froth, and 2 squares of chocolate grated. Beat until thick.

—Mrs. Walter McDougall.

Molasses Drop Cakes.—One egg, 1 cup of lard and butter mixed, 1 cup of molasses, 1 cup of sugar, $\frac{3}{4}$ cup of hot water, and 2 teaspoons of salaratus, 1 teaspoon each of ginger and cinnamon and salt, 4 cups of flour. Mix and drop in pans, with raisin on top of each, and sprinkle sugar on top.

—Mrs. E. Fish.

Ginger Cakes.—One pint of New Orleans molasses, 1 tablespoon of soda, 1 cup of lard and butter mixed, tablespoon of ginger, 1 tablespoon of cinnamon. Flour enough to roll.

—Mrs. I. E. Spencer.

Ginger Bread.—One cup of molasses, $\frac{1}{2}$ cup of melted butter. Pour together and stir up quickly, $\frac{1}{2}$ cup of sour milk, 1 teaspoon of soda, 1 egg and a pinch of cinnamon or ginger.

—Mrs. Fiero.

Molasses Cookies.—One teaspoon ginger, 1 teaspoon soda, 3 tablespoons of boiling water, 4 tablespoons melted lard. Put all in a cup and fill with molasses, add salt and flour to stiffen.

—Mrs. Barringer.

Sugar Cookies.—One cup of butter, $1\frac{1}{2}$ cups of sugar, $4\frac{1}{2}$ cups of flour, 2 eggs, 1 teaspoon of cream of tartar, $\frac{1}{2}$ teaspoon soda, 2 full tablespoons of milk, salt and caraway seeds. Roll very thin and bake.

—M. I. S., Boston.

Nut Cookies.—Eight tablespoons of sugar, 6 tablespoons melted butter, 4 tablespoons milk, 2 teaspoons baking powder, 1 cup of nuts; flour to make thick batter.

—Mrs. K. C. Hartfield.

Jackson's Snaps.—Two eggs, 1 cup of sugar, 1 cup of lard, 2 cups of molasses, 2 teaspoons of soda, salt and spice, flour enough to roll out.

—Mrs. M. G. Norton.

Walnut Wafers.—One-third cup of butter creamed with 1 cup of brown sugar, 1 egg well beaten and about $\frac{1}{4}$ cup of flour, 1 cup of walnut meats chopped fine. Drop on buttered pans in pieces about as large as a walnut. Bake and let stand until cool before taking from pans.

—Mrs. Prutting.

Crullers.—One cup of lard and butter mixed, 2 cups of sugar, 2 eggs, 1 scant pint of milk, 2 large teaspoons of baking powder; flavor with E. D. F. extract of vanilla. and flour enough to roll.

—Mrs. I. Spencer.

Crullers.—Three eggs, $1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, 3 cups of flour, 3 teaspoons of baking powder, 1 cup of milk, $\frac{1}{2}$ nutmeg. Roll, cut and fry in deep, hot fat.

—Mrs. H. H. Gould.

Sugar Cakes.—One pound of butter and 2 pounds of sugar, yolks of 10 eggs, flour enough to roll, flavor with vanilla or rose water.

Doughnuts.—Two eggs well beaten, 1 large cup of sugar, 1 tablespoon melted butter, 1 cup of sour milk, 1 small teaspoon soda, 1 teaspoon baking powder, 2 cups of flour and salt. Flavor with lemon extract and nutmeg. Stir all together, then add flour until stiff enough to roll. Cut and let stand $1\frac{1}{2}$ hours, and fry in deep, hot fat.

—M. I. S., Boston.

Bangor Brownies.—One-half cup of butter, 1 cup of sugar, 2 eggs, $\frac{1}{2}$ cup of flour, 1 scant teaspoon of E. D. F. extract of vanilla, 2 squares of melted chocolate, $\frac{1}{2}$ cup of chopped walnuts. Mix well, spread in buttered pan and bake 10 or 15 minutes.

—Mrs. G. G. Andrews.

Egg Puffs.—Whites of 2 eggs beaten very stiff, 2 cups confectioner's sugar with 3 tablespoons cornstarch mixed in with sugar, flavor with E. D. F. extract of vanilla. Beat all together; drop into buttered gem pans and bake in slow oven.

—Miss O. A. McAdams.

Wine Drops.—Two heaping cups of flour, $\frac{1}{2}$ cup of dark brown sugar, 1 cup of currants, a little salt, 1 teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ tablespoon cloves, 1 teaspoon nutmegs, $\frac{3}{4}$ cup of melted lard, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of sweet milk. Mix well, and drop from large spoon in pan and bake.

—Mrs. Horn.

Scotch Macaroons.—Cream 1 tablespoon of butter and $\frac{1}{2}$ cup of sugar and the beaten yolks of 2 eggs. When thoroughly mixed, add $\frac{1}{2}$ cup more of sugar, $2\frac{1}{2}$ teaspoons of baking powder, $\frac{1}{4}$ teaspoon of salt, $2\frac{1}{2}$ cups of rolled oats. Mix well and add the beaten whites of eggs, and $1\frac{1}{2}$ teaspoons of E. D. F. extract of vanilla; form in little cakes and bake in slow oven.

—Miss O. A. McAdams.

Coffee Cake.—Two eggs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of molasses, $\frac{3}{4}$ cup of sugar, $\frac{1}{2}$ cup of cold coffee, 2 cups of flour, $\frac{1}{2}$ teaspoon of soda dissolved in the molasses, 1 teaspoon of cream of tartar sifted with the flour, $\frac{1}{2}$ cup of chopped raisins. Bake in a slow oven.

—Mrs. W. G. Van Deusen.

Raisin Cake.—One pint of sour milk, 3 cups of brown sugar, 1 cup of butter, 1 quart of flour, 1 dessert spoon of

soda dissolved in milk, 1 pound of chopped raisins, 1 teaspoon of mixed spices, 1 tablespoon of E. D. F. extract of lemon.

Mrs. H. H. Gould.

Raisin Puffs.—Two eggs, $\frac{1}{2}$ cup of butter, 1 cup of milk, 1 teaspoon each of cream of tartar and soda, 2 cups of flour, 1 cup of raisins; steam one-half hour in cups.

Polka Cake.—Four cups of flour, 2 cups of brown sugar, 2 cups of butter, $\frac{1}{2}$ cup of molasses, 1 cup of strong coffee, 4 eggs, 1 teaspoon of soda, 1 teaspoon of cinnamon, $\frac{1}{2}$ teaspoon of cloves, 1 pound each of currants and raisins, $\frac{1}{4}$ pound of citron. Bake in a moderate oven about 1 hour. Makes two large loaves.

—Mrs. C. R. Page.

Angel Cake.—Whites of 10 eggs beaten very stiff, 1 cup of flour sifted 4 times, 1 teaspoon of cream of tartar, $1\frac{1}{2}$ cups of sugar, teaspoon of vanilla. Bake 45 minutes, but do not grease pan.

—Miss Slatcher.

Angel Food.—One cup of eggs with whites unbeaten (about 6 or 7 eggs), $1\frac{1}{4}$ cups of sugar, pinch of salt, 1 cup of sifted bread flour, 1 teaspoon of cream of tartar, 1 teaspoon of almond flavoring. Beat the whites of the eggs and a pinch of salt until frothy; put in cream of tartar and finish beating; then beat in the sugar, adding the flavoring and folding in the flour lightly. Bake in an ungreased pan in a moderate oven for $\frac{1}{2}$ hour. Sift the sugar once, the flour 5 times, and have eggs very cold.

—Mrs. M. G. Norton.

White Pound Cake.—One and one-half cups of flour, $1\frac{1}{2}$ teaspoons of baking powder. Cream 1 cup of confectioner's sugar with $\frac{1}{2}$ cup of butter. Add the whites of two eggs beaten stiff, then $\frac{1}{2}$ cup of milk, and last add the flour. A little almond extract gives a nice flavor.

—Mrs. Van Deusen.

Pound Cake.—One cup of sugar, $\frac{1}{2}$ cup of butter, 3 eggs beaten very light, soda size of a pea in 3 teaspoons of water or milk, 1 cup of flour, flavor if you wish.

—M. I. S., Boston.

Boston Pound Cake.—One pound of flour, 1 pound of white sugar, $\frac{3}{4}$ of a pound of butter, 6 eggs, 1 cup of rich milk, 2 teaspoons of baking powder, juice of two lemons or 2 teaspoons of almond flavoring.

—Mrs. C. R. Page.

Eggless Fruit Cake.—Two cups of brown sugar, 2 cups of raisins, 2 cups of sour milk, 1 cup of shortening, all kinds of spices, 4 cups of flour, 1 dessert spoon of soda in milk.

—Mrs. Fiero.

Fruit Cake.—One-half cup of brown sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups of flour, 2 eggs, $\frac{1}{2}$ cup of butter, 1 cup of seeded raisins chopped fine, $1\frac{1}{2}$ teaspoons of baking powder (or 1 teaspoon of cream of tartar sifted with

the flour, and $\frac{1}{2}$ teaspoon of soda dissolved in the milk), $\frac{1}{2}$ nutmeg, 1 teaspoon each of cloves and ginger, 1 teaspoon allspice.

—Mrs. Van Deusen.

Wedding Fruit Cake.—Four pounds of raisins, 1 pound of prunes, 1 pound of citron, 2 pounds of currants, 1 pound of butter, 1 pound of flour, 2 pounds of black sugar, 1 pint of molasses, 10 eggs, 3 teaspoons of cinnamon, $1\frac{1}{2}$ teaspoons of cloves, 1 teaspoon of allspice, $\frac{1}{2}$ orange peel.

—Mrs. H. H. Gould.

Good Plain Fruit Cake.—One-half pound of butter, 2 cups of sugar, 5 eggs, $\frac{1}{2}$ cup of milk, $\frac{1}{2}$ teaspoon soda dissolved in milk, 1 pound of raisins, 1 pound of currants, $\frac{1}{4}$ pound of peel sliced very thin; stir in flour until quite stiff. Spice to taste. Bake in moderate oven 5 hours.

—Mrs. G. G. Andrews.

Raised Cake.—Two cups of dough, $\frac{1}{2}$ cup of butter, 1 cup of powdered sugar, 1 egg, $1\frac{1}{2}$ teaspoons of baking powder, $\frac{3}{4}$ cup of raisins, nutmeg. Mix well with the hand.

—Mrs. S. J. Little.

Sponge Cake.—Two eggs well beaten together, 1 cup of sugar, 1 cup of flour, 1 teaspoon of baking powder, a little salt. Add last, $\frac{1}{2}$ cup of hot milk.

—Mrs. S. J. Little.

Soft Ginger Cookies.—One cup of molasses, $1\frac{3}{4}$ teaspoons soda, 1 cup of sour milk, $\frac{1}{2}$ cup of shortening, melted, 2 teaspoons of ginger, 1 teaspoon of salt. Add soda to molasses and beat thoroughly; add milk, shortening, ginger, salt and enough flour to make mixture stiff enough to drop easily from spoon. Let stand several hours in a cold place. Take $\frac{1}{2}$ of the mixture at a time, roll lightly $\frac{1}{4}$ inch thick, and cut with biscuit cutter.

—Mrs. W. P. Courter.

Fruit Jumbles.—One cup butter, 2 cups of brown sugar, 3 eggs, $\frac{1}{2}$ cup milk, $3\frac{1}{2}$ cups flour, $\frac{1}{2}$ nutmeg, 3 teaspoons baking powder, 1 cup of raisins. Bake in broad, shallow tin and cut in squares while warm.

—Mrs. S. J. Little.

FILLINGS FOR CAKES.

Two cups of granulated sugar, $\frac{1}{2}$ cup of water. Let boil until it spins a thread from a spoon, then pour gradually into the beaten whites of 2 eggs, stirring constantly. Spread on cake when cool enough to spread.

Chocolate Cream Filling.—One cup of sweet cream, 1 square Baker's chocolate, 1 dessert spoon of flour, 1 cup powdered sugar. Put chocolate in double boiler until melted, add cream and scald. Mix dry sugar and flour and stir into scalded cream; cook for $\frac{1}{2}$ hour, stirring occasionally. When cool add E. D. F. extract of vanilla and spread.

—Mrs. H. L. Little.

Chocolate Icing.—Beat one and two-thirds cups of sugar into the unbeaten whites of 2 eggs. Scrape 2 squares of chocolate and put in pan with one-third cup of sugar and 4 tablespoons of boiling water. Stir over hot fire until smooth and glossy and then into the whites and sugar. This quantity will ice two cake layers.

—Mrs. McBride.

Mocha Frosting.—One tablespoon of melted butter, full cup of confectioner's sugar, 2 tablespoons of coffee, 2 tablespoons of cocoa, $\frac{1}{2}$ teaspoon of E. D. F. extract vanilla.

—Mrs. Norton.

Orange Filling for Cake.—Juice of 2 oranges, 1 cup of powdered sugar, 1 egg. Mix yolk, sugar and juice, beat white to stiff froth, stir together and spread.

—Mrs. H. L. Little.

Apple Filling.—One egg well beaten, $\frac{3}{4}$ cup of sugar, 1 grated apple, juice and rind of 1 lemon. Cook 10 minutes.

—Mrs. Van Deusen.

Uncooked Filling.—Two cups of confectioner's sugar, 1 teaspoon of butter. Mix smooth with hot milk, flavor with E. D. F. extract vanilla. For chocolate filling add 2 tablespoons of cocoa.

Filling for Cake.—One tablespoon of soft butter, 1 tablespoon of lemon juice, 3 tablespoons of orange juice; add grated rind of 1 orange and enough confectioner's sugar to thicken.

—Mrs. William Schell.

Filling for Minnehaha Cake.—One-half pound of figs, $\frac{1}{2}$ pound of raisins, $\frac{1}{2}$ pound of walnuts. Chop and put on stove with a little water, cooking about 10 minutes. Ice top of cake and put on walnut meats.

—Mrs. T. C. Macoy.

Cocoanut Filling.—Beat whites of 2 eggs until stiff; add enough powdered sugar to spread between layers and on top;

flavor cake with a little lemon. Sprinkle thickly with cocoa-nut.

—Mrs. T. C. Macoy.

Coffee Caramel Filling.—Two cups of confectioner's sugar, 2 tablespoonfuls of butter, 1 scant tablespoonful of dry cocoa, 4 tablespoonfuls of hot coffee, $\frac{1}{2}$ teaspoonful of vanilla. Mix well.

—Mrs. William G. Van Deusen.

Caramel Frosting.—Three cups of brown sugar, 1 teaspoonful of butter, 1 cup of cream or milk, a little grated chocolate. Boil till waxy when dropped in water. This is enough for 2 cakes.

—Mrs. A. M. Howe.

Lemon or Orange Filling.—Use grated rind and juice of 1 lemon and 1 orange, $\frac{1}{2}$ cup of sugar, 1 cup of water. Boil, and while boiling add 1 tablespoonful of cornstarch that has been mixed smooth with a little water, and boil until thick.

—Mrs. William G. Van Deusen.

Tutti Frutti Filling.—One cup of chopped nuts, 1 cup of chopped raisins, grated rind and juice of 1 orange, juice of $\frac{1}{2}$ lemon, powdered sugar to stiffen.

—Mrs. William G. Van Deusen.

Mapleine Cake Filling.—Two cups of granulated sugar, $\frac{3}{4}$ of a cup of milk, piece of butter the size of a walnut and 1 teaspoonful Mapleine. Mix the sugar, milk and butter together, boil for 5 minutes, take from fire, stir until thick; then add the Mapleine, stirring it in slowly.

—Mrs. C. B. Valentine.

PUDDINGS.

"The Proof of the Pudding Lies in the Eating."

Queen Bread Pudding.—One pint of bread crumbs, 1 quart of milk, 1 cup of sugar, beaten yolks of 4 eggs, grated rind of 1 lemon, butter size of an egg. Bake until done. Whip whites of the eggs stiff, then beat in 1 cup of sugar in which has been stirred the juice of the lemon; spread on the pudding a layer of jelly, pour the whites of the eggs over this and replace in oven until brown. —Mrs. H. H. Gould.

Orient Pudding.—One-quarter pound of suet, $\frac{1}{2}$ pound of flour, 2 ounces of bread crumbs, 1 teaspoonful of baking powder, $\frac{1}{2}$ pound sultanas, $\frac{1}{2}$ pint milk, 1 egg, 1 tablespoonful of sugar, pinch of salt. Mix suet well chopped with flour and bread crumbs; add baking powder and salt; mix raisins in well; beat up egg in milk flavored with lemon or vanilla to taste. Mix all together, adding sugar. Grease dish and bake $1\frac{1}{2}$ hours, until nicely browned. —Mrs. McBride.

Snow Pudding.—One box of Cooper's gelatine, 3 pints of boiling water, juice of 3 lemons, 2 cups of sugar, whites of 4 eggs. Soak the gelatine in 1 pint of cold water for 30 minutes; add boiling water and stir until dissolved; add lemon juice and sugar. Set to congeal, and when half congealed beat with egg beater. Beat the whites to a stiff froth; beat into the jelly and set in moulds to harden. Serve with soft custard.

—Mrs. McBride.

Tapioca Caramel.—Three tablespoonfuls of pearl tapioca; soak over night, drain off the water and add 1 cup of brown sugar, a piece of butter size of an egg, 1 quart of water, salt to taste and vanilla. Bake about 2 hours, stirring occasionally. Serve with whipped cream.

—O. A. McAdams.

Rahm Rice.—Boil 1 cup of rice with 1 quart of milk in a double boiler, a little sugar, flavor with vanilla and a little salt. Cook very slowly. Soak $\frac{1}{4}$ box Knox gelatine in a little cold water a minute, then add to rice, and when it begins to thicken add $\frac{1}{2}$ pint of cream well beaten.

—Mrs. T. C. Macoy.

Cottage Pudding.—One cup of flour, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of milk, 1 egg, $1\frac{1}{2}$ tablespoonfuls melted butter, 1 teaspoonful of baking powder. **Sauce.**—One-half cup of confectioner's sugar mixed with butter size of an egg; beat the yolk of 1 egg into this and $\frac{1}{4}$ cup of boiling water. Beat all well and flavor with vanilla. Just before serving beat up the white of an egg and fold in. —Mrs. Wm. G. Van Deusen.

Kitchen Mystery.—One cup of Minute sago, 2 cups of dark brown sugar, 3 cups of boiling water. Soak the sago in cold water to cover 1 hour, then add boiling water and dark brown sugar. Boil 20 minutes or until clear. Serve with heavy cream.
—Mrs. McBride.

Rice Pudding.—Two tablespoonfuls of rice, 1 quart of milk, $\frac{1}{2}$ cup of sugar, butter size of walnut. Bake slowly 2 or 3 hours.
—Mrs. Foland.

John's Delight.—Two cups of chopped bread, a scant $\frac{1}{2}$ cup of molasses, 1 egg, 1 cup of stoned raisins, 1 cup of sweet milk in which $\frac{1}{2}$ teaspoonful of soda has been dissolved; $\frac{1}{2}$ teaspoonful of cloves, 1 teaspoonful of cinnamon, a little salt. Boil 2 hours in a closely-covered mould. Serve with hard sauce or whipped cream.
—E. M.

Apple Whip.—Put the unbeaten whites of 2 eggs into a bowl and beat just enough to foam lightly; add 2 tablespoonfuls of granulated sugar and beat a minute. Peel, core and grate 2 tart apples and beat in as fast as grated. Beat until the mixture has become very stiff. Add a drop or two of vanilla and heap upon the pudding and chill thoroughly before serving.
—E. M.

Rebecca Pudding.—Two cups of scalded milk, $\frac{1}{4}$ cup of cornstarch, 2 tablespoonfuls of sugar, $\frac{1}{8}$ teaspoonful of salt, $\frac{1}{4}$ teaspoonful of vanilla, beaten whites of 2 eggs, 2 squares of unsweetened chocolate. Mix cornstarch, sugar and salt together and dilute with a little cold milk; add to scalded milk, stirring constantly until it thickens and cook 15 minutes; add vanilla and whites of eggs. Mould, chill and serve with whipped cream.
—Mrs. Macoy.

Chocolate Pudding.—Two cups of stale cake crumbs, 4 cups of scalded milk, 2 squares of Baker's chocolate, $\frac{1}{2}$ cup of sugar, 2 eggs, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of vanilla. Soak cake in milk 30 minutes; melt chocolate; add half of sugar and enough milk taken from the cake to make of the consistency to pour. Add to the mixture the eggs slightly beaten. Turn into buttered dish and bake in moderate oven; serve with hard sauce, sweetened cream or whipped cream.
—Nellie R. Bentley.

Delicate Pudding.—One cup of water, 1 cup of fruit juice, 1 tablespoonful of cornstarch, $\frac{1}{2}$ teaspoonful of salt, 3 eggs and sugar to taste. Boil water and fruit juice; wet cornstarch with a little water, stir into boiling fruit and cook 10 minutes; add salt and sugar. Beat whites of eggs until foamy and stir into starch. Turn at once into a mould and serve with a boiled custard made from yolks of eggs.
—Mrs. S. B. Rigby.

Marshmellow Pudding.—Beat whites of 3 eggs with $\frac{1}{4}$ cup of granulated sugar to a stiff froth; then add a heaping teaspoonful of gelatine previously soaked in warm water; flavor with orange and pour immediately into individual moulds; set on ice to cool. Beat 3 yolks into a scant pint of milk to which has been added about a tablespoonful of sugar. Set on stove and boil until thick, flavor with rose. Pour custard into a dish and put marshmallows on top. —Mrs. T. C. Macoy.

Peach Puff.—One tablespoonful of butter, $\frac{1}{4}$ cup of sugar, $\frac{1}{2}$ cup of milk, 1 scant cup of flour, 1 teaspoonful of baking powder. Pour over sliced or halved peaches in pudding dish and bake slowly. Serve hot, enough for four or five persons. **Sauce.**—Boil together 1 cup of sugar, one-third cup of water, $\frac{1}{2}$ lemon, juice and rind, 5 whole cloves. Boil until like syrup. —Mrs. Walter McDougall.

Indian Pudding.—Cream together $\frac{1}{2}$ cup of sugar, butter size of an egg; add 2 eggs, beaten, 1 cup of molasses, 1 cup of cold water, 6 tablespoonfuls of corn meal, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of ginger, 1 quart of boiling water added last. Bake 2 hours, stirring from time to time. Serve with cream or hard sauce. —Meta E. Bentley.

Maple Bavarian Cream.—Beat yolks of 4 eggs until very light; then add slowly while beating constantly 1 cup of thick hot maple syrup; turn mixture into double boiler, stir and cook until thick enough to coat the blade of a silver knife. Have $\frac{1}{4}$ box of gelatine softened in cold water; dissolve it over boiling water and add to custard. When thoroughly dissolved turn into mould, set over ice and stir occasionally until it begins to congeal; then fold in lightly the beaten yolks of 4 eggs. Serve with plain cream. —Mrs. E. W. DuBois.

Suet Pudding.—One cup of molasses, 1 cup of milk, 1 cup of suet chopped fine, 1 cup of raisins, 1 cup of currants, baking powder and flour to make rather stiff batter. Steam 3 hours and serve with hard sauce. —E. B. C.

Cup Pudding.—One cup of flour, 1 teaspoon of baking powder, pinch of salt and thin out with milk like cake batter. Butter baking cups, put 1 tablespoon of preserves in and fill up with batter. Steam $\frac{1}{2}$ hour and serve with any sauce desired. —Mrs. Horn.

Huckleberry Pudding.—One quart of sifted flour, 1 teaspoon of salt, 4 teaspoons of baking powder, lard the size of an egg. Use enough water to make a soft dough, add 1 quart of berries and steam 2 hours.

Cherry or Fruit Pudding.—One and one-half pints of flour, 3 teaspoons of baking powder, 2 eggs, little salt, milk enough

to make it a little stiffer than for griddle cakes. 1 pint or more of fruit and steam $1\frac{1}{2}$ hours. —D. H.

Baked Fruit Pudding.—One cup of sugar, 1 cup of milk, 1 cup of flour, $\frac{1}{2}$ cup of butter, 3 eggs, 1 cup of chopped raisins, 6 sour apples, chopped, salt. Bake $1\frac{1}{2}$ hours in moderate oven and serve hot with boiled sauce. —Mrs. E. W. DuBois.

Prune Pudding.—Thirty large prunes cooked until soft with 1 cup of sugar; when cold remove pits and chop prunes, add the whites of 2 well-beaten eggs and bake 20 minutes. Serve with whipped cream or use yolks of eggs for a soft custard. —Mrs. William Schell.

Norwegian Prune Pudding.—One-half pound of large prunes, 2 cups of cold water, 1 cup of sugar, piece of stick cinnamon, one and one-third cups of boiling water, one-third cup of Duryea's cornstarch. Soak prunes in the cold water for 1 hour, and put on to boil until soft in same water. Remove pits from prunes, return to juice and add sugar, cinnamon and boiling water with cornstarch. Cook 10 minutes, then add juice of 1 small lemon and 1 cup of chopped walnuts; place in individual or one large mould and allow to set. Serve with whipped cream. —Mrs. A. F. Brand.

Whipped Prune Pudding.—One pound of prunes, pitted and chopped fine, whites of 4 eggs beaten very stiff and 1 cup of powdered sugar added gradually, beating all the time. Mix in the chopped prunes thoroughly and bake 20 minutes. Serve cold with whipped vanilla flavored. —K. C. H.

Tapioca Pudding.—Three heaping teaspoons of tapioca, soaked over night in cold water to cover. Beat 2 eggs, 1 cup of sugar and add to tapioca with 1 pint of milk, $\frac{1}{2}$ nutmeg, 1 tablespoon butter and juice and rind of 1 lemon. Bake in moderate oven. —K. C. H.

Marlborough Fluff.—One cup of peach pulp, canned or fresh, mixed with 2 egg yolks beaten very light with $\frac{1}{2}$ cup of sugar and 6 stale macaroons crushed very fine. Beat all very light, then add the stiffly-beaten whites of the eggs and $\frac{1}{2}$ cup of milk. Set the dish in a pan of warm water and bake in a moderate oven for 20 minutes or until the custard is firm; then chill on ice and serve plain or with cream.

Suet Pudding.—One cup of molasses, 1 cup of milk, 1 cup of chopped suet, 1 cup of raisins, 1 cup of currants, flour enough to make rather a stiff batter, about 3 cups, 1 teaspoon of baking soda dissolved in a little hot water, 1 teaspoon of salt, 1 teaspoon each of cloves and cinnamon, 1 egg. Steam 3 hours and serve with boiled sauce and hard sauce.

—Mrs. Shelton.

Small Plum Pudding.—Three ounces of stale bread crumbs grated fine and soaked in $\frac{1}{2}$ cup of boiling milk. Mix with 6 ounces of suet minced very fine, 1 ounce of dry bread crumbs, 10 ounces of stoned raisins, grated rind of 1 orange, little salt, 3 eggs, leaving out 1 white. Boil pudding 2 hours and serve with very sweet sauce.
—Mrs. A. M. Howe.

Farina Jelly.—One level dessert spoon of gelatine, 1 cup of milk, $\frac{3}{4}$ cup of sugar, one-third cup cold water, 1 cup of whipped cream, 2 level dessert spoons of farina, vanilla. Soak the gelatine in the cold water, and add milk and sugar; when hot add farina mixed with a little milk; cook 10 minutes and add gelatine; when partially cool add flavoring and fold in the whipped cream. Pour into moulds.
—Mrs. M. S. Myer.

Shredded Wheat Biscuit with Strawberries.—Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapples, bananas and other fruit, fresh or preserved, can be served with shredded wheat biscuit in the same way.

Chocolate Cream Pudding.—Two ounces of chocolate, 1 pint milk, 1 teaspoon vanilla, 4 eggs, 4 tablespoons powdered sugar, 2 tablespoons cornstarch, $\frac{1}{2}$ cup of sugar. Put chocolate in double boiler, and when melted add hot milk and sugar, stirring until all are blended. Add the cornstarch which has been wet in cold milk and cook until thick. Then add the well-beaten yolks of eggs and vanilla; pour into serving dish, use beaten whites and powdered sugar for meringue, and set in oven until a light brown.
—Mrs. Knight.

Banana Float.—One pint of milk, 2 tablespoons sugar, 1 teaspoon of cornstarch, 1 teaspoon of vanilla, 2 eggs, 2 bananas. Beat the egg yolks, milk, sugar, cornstarch together and place in double boiler and stir constantly until near boiling. Add vanilla and let cool. Cut bananas in slices, pour over custard and beat the egg whites very stiff; add a little sugar and place over custard like snow balls.
—Mrs. Knight.

Bread Pudding.—Butter mold, decorate sides and bottom with raisins or candied cherries. Fill mold two-thirds full with stale bread crumbs. Beat 1 egg, add 1 round tablespoon sugar and $\frac{1}{2}$ cup milk. Pour over bread; let stand 5 minutes. Put mold in pan of boiling water. Bake in quick oven about 20 minutes.

PUDDING SAUCES.

Sauce for Cherry Pudding.—One tablespoonful of sugar, 1 tablespoonful of butter, 1 small tablespoonful of cornstarch or flour. Mix well, place on stove and stir in boiling water until thick as cream.

Hard Sauce.—Rub to a cream 1 cup of powdered sugar and $\frac{1}{2}$ cup of butter; flavor with a tablespoonful of wine. 1 cup of brown sugar and $\frac{1}{2}$ cup of butter, rub to a cream, soften a little with sweet cream and flavor with vanilla.

Cream Sauce for Cottage Pudding.—Two-third cup of sugar, $\frac{1}{2}$ cup of butter, heaping teaspoonful of flour, nutmeg, pour on boiling water and stir until thick.

Sauce for Suet Pudding.—One tablespoonful of cornstarch wet in cold water, $\frac{1}{2}$ cup of butter, 1 cup of sugar, 1 egg, 1 pint of boiling water. Have all ready and pour in water.

Strawberry Sauce.—One cup of sugar, $\frac{1}{2}$ cup of butter, 1 cup of strawberries, beaten white of 1 egg. Beat sugar and butter to a cream, add the white of an egg and strawberries thoroughly mashed. Excellent for baked puddings.

Orange Sauce.—One cup of sugar, $\frac{1}{2}$ pint of water, grated rind and juice of 1 large orange. Boil 5 minutes, add 2 tablespoonfuls of butter.

Lemon Sauce.—One cup of sugar, 1 egg, juice and rind of 1 lemon, beat all together. Just before serving add a pint of boiling water, set on stove, and when at boiling point serve. Never boil sauce after adding lemon, as it makes it bitter.

French Sauce.—Cream $\frac{1}{2}$ pound of butter, stir in $\frac{1}{2}$ pound of sugar, then yolk of 1 egg, 1 gill of milk. Put on the fire and stir until it simmers. Flavor with nutmeg.

PIES.

What moistens the lip and what brightens the eye,
What calls back the past like the rich pumpkin pie?

—Whittier.

Best Pie Crust.—For 1 crust use 4 large tablespoons of flour, 4 tablespoons of melted lard, 2 tablespoons of cold water, pinch of salt. Stir in bowl with spoon.

—Mrs. A. W. Warner.

Apple Pie.—Two and one-half cups flour, 1 cup of lard chopped into flour and very cold water enough to make stiff paste, 1 teaspoon salt. Put on ice for several hours, roll out and spread with tiny pieces of butter and roll again. This quantity will make 2 pies; 14 nice greening apples, $1\frac{1}{2}$ cups sugar, little nutmeg and cinnamon, and little water, if apples are dry. Bake in quick oven $\frac{1}{2}$ hour.

—Miss Slatcher.

Orange Pie.—Grated rind and juice of 1 orange, 1 scant cup sugar, 3 tablespoons flour, yolks of 3 eggs and white of one, 1 pint of cold milk, little salt and small piece of butter. Bake with one crust, then frost with the beaten whites of the eggs and powdered sugar. Brown in oven.

—Mrs. L. W. Renfrew.

Lemon Pie.—Make a rich crust of 1 cup of flour and one-third cup of shortening, lard and butter mixed, little salt. Roll and cover bottom of pie dish and bake quickly. Make filling of 3 lemons, juice of 3 and grated rind of one, 3 eggs, 2 cups sugar, 2 cups boiling water, $1\frac{1}{2}$ tablespoons Duryea's cornstarch. Boil in double boiler until thick, fill crust and cover with meringue made of beaten whites of eggs and powdered sugar. Set in hot oven and allow to brown. This makes two pies.

—Delia Haran.

Lemon Custard Pie.—Grated rind and juice of 1 lemon, $1\frac{1}{2}$ cups of sugar, butter size of an egg, 4 tablespoons flour, yolks of 4 eggs; stir all together and pour 1 pint boiling water over the mixture; when cool, add well beaten whites of eggs. Bake like custard pie.

—Mrs. E. B. Courter.

Lemon Sponge Pie.—One cup of sugar and $\frac{1}{4}$ cup of butter creamed; then add 2 heaping tablespoons of flour and a pinch of salt, juice and grated rind of 1 lemon, 2 well beaten egg yolks, $1\frac{1}{2}$ cups milk. At the last fold in the stiffly beaten whites of 2 eggs and bake with one crust only.

—Mrs. L. W. Renfrew.

Cream Pie.—Three eggs, 1 cup of sugar, $1\frac{1}{2}$ cups flour, teaspoon of baking powder, pinch of salt. Bake in two layers.

Filling.—Two eggs, cup of sugar, $\frac{1}{2}$ cup of flour, salt; beat together and stir into 1 pint of boiling milk. When cool spread over layers.

Sour Cream Pie.—One cup of sour cream, 1 cup of sugar, 1 cup of finely chopped raisins, yolks of 2 eggs, 1 teaspoon of cinnamon, 1 nutmeg, 2 tablespoons vinegar. Beat all together well and bake under crust. When done, cover with meringue of beaten whites and powdered sugar and all to brown quickly.
—Mrs. H. H. Gould.

Blackberry Cream Pie.—One cup of sugar, 1 cup of sweet cream, 1 cup of blackberries, 2 eggs, 1 tablespoon of flour, a little salt. Cook in double boiler and bake with one crust with meringue on top.
—Mrs. Fiero.

Mock Cherry Pie.—One cup of cranberries, $\frac{1}{2}$ cup of seeded raisins (chopped together), 1 cup of sugar, $\frac{3}{4}$ cup of boiling water, 1 tablespoon of flour, a little salt. Bake with 2 crusts.
—Mrs. William Schell.

Chocolate Pie.—One cup of milk, $\frac{3}{4}$ cup of sugar, 2 tablespoons of grated chocolate, yolks of 3 eggs. Heat chocolate and milk together, add sugar and eggs well beaten, flavor with vanilla. Bake with under crust and cover with meringue.
—Mrs. George Conover.

Butter Scotch Pie.—One cup of sugar, 1 cup of boiling water, 1 tablespoon of flour, 1 tablespoon of butter, 2 eggs. Mix flour with sugar, butter, yolks of eggs and water; cook until it thickens. Pour mixture into baked crust and cover with meringue made of whites of the eggs beaten very stiff and 1 tablespoon of powdered sugar. Brown slightly.
—Mrs. C. S. Warner.

Rhubarb Pie.—Wash the stalks and cut into inch strips without peeling, cover with boiling water and let stand 10 minutes, drain and dredge with flour lightly; allow 1 heaping cup of sugar for a 10-inch plate, dot with pieces of butter; bake between two crusts in a very hot oven for the first 10 minutes and then slower until done, about 30 minutes in all.
—Mrs. Washburn.

Squash Pie.—One medium-sized squash cooked and put through sieve to remove lumps, 1 quart of milk, 4 eggs, 1 cup of sugar, 1 tablespoon of flour, $\frac{1}{2}$ nutmeg (grated) $\frac{1}{2}$ teaspoon of ginger, 1 teaspoon of cinnamon, a little salt. If too thick, add more milk.
—Mrs. Van Deusen.

Pumpkin or Squash Pie.—Three cups of cooked squash or pumpkin, 5 eggs, 3 cups (small), of granulated sugar, 2 tablespoons of Duryea's cornstarch, 1 teaspoon of cinnamon, pinch of nutmeg and salt to taste. $1\frac{1}{2}$ quarts of milk. Mix eggs and all seasoning with squash before adding milk and cornstarch.

Have eggs well beaten. Bake in slow oven until centre will not stick to silver knife, about 1 hour.

—Mrs. E. W. DuBois.

Peach Kucken.—Cover a pan, sides and hollow with pie crust. Wipe the down from the peaches, but do not pare them; cut in halves, removing the stones and lay them on the crust skin side down; fill the cavities with granulated sugar. Cover this with 1 cup of English walnut meats. Take $1\frac{1}{2}$ cups of soft bread crumbs and mix with $1\frac{1}{2}$ cups of brown sugar and spread over the nuts, putting small pieces of butter on top. Bake until peaches are soft. —Mrs. C. R. Page.

Mince Pie.—One cup of chopped meat, $1\frac{1}{2}$ cups of raisins, $1\frac{1}{2}$ cups currants, $1\frac{1}{2}$ cups of brown sugar, 1 cup of granulated sugar, 3 cups of chopped apples, 1 cup of meat liquor, 2 teaspoons of salt, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon of powdered cloves, 1 lemon, grated rind and juice, 1 cup of boiled cider or sweet pickle juice. Mix in the order given and cook in a porcelain kettle until the apples are done. Make good rich crust and bake with two crusts. —Hatfield.

Mock Mince Pie.—One cup of chopped raisins, $1\frac{1}{2}$ cups of sugar, $1\frac{1}{2}$ cups of molasses, 2 cups of water, $\frac{1}{2}$ cup of vinegar, 8 crackers rolled fine, 1 teaspoon cinnamon, $\frac{1}{2}$ cup butter a little salt and nutmeg. Makes four pies. —Hatfield.

Cocoanut Pie.—Three eggs, $1\frac{1}{2}$ cups of shredded cocoanut (soaked in 1 pint of milk), 1 cup of sugar, small piece of butter; bake with one crust. —Hatfield.

FROZEN DESSERTS.

"The Smile of the Hostess is the Cream of the Feast."

Ice Cream.—One quart milk, $1\frac{1}{2}$ cups of sugar, 1 tablespoon of flour, 3 eggs. Cook in double boiler; when cold, add $\frac{1}{2}$ pint of cream whipped and vanilla. Freeze.

—Mrs. W. Courter.

Vanilla Ice Cream.—One pint of cream, 1 pint of milk, 2 eggs, $\frac{1}{2}$ pound of granulated sugar, 1 small vanilla bean or two tablespoons of vanilla extract. Beat eggs and sugar until very light, add to milk and put on stove, stirring constantly until you can feel it getting heavy; remove from fire and when cold, add cream and flavoring and freeze. A good foundation for all creams.

—Miss H. Cain.

Fruit Ice Cream.—One pint whipped cream, $\frac{1}{2}$ pint of milk, juice of one quart of crushed fruit. Chill cream, milk, sugar and vanilla thoroughly in freezer, then add fruit and freeze.

—Mrs. G. G. Andrews.

Peach Mousse.—One pint cream, 1 cup of canned peaches (drained), 1 teaspoon of vanilla, enough powdered sugar to stiffen. Beat cream stiff, add crushed fruit, sugar and vanilla. Pack in ice and salt for three hours. This serves six persons.

—Mrs. Norton.

Coffee Whip.—Soften 1 large teaspoon of gelatine in cold water to cover, and dissolve in a cup of strong coffee; add $\frac{3}{4}$ cup of sugar. When cold, stir in 1 pint of cream whipped very stiff and dry, few drops vanilla, and $\frac{1}{2}$ pound of macaroons. Turn into mold and pack in ice for 4 hours.

—Mrs. J. Hartfield.

Biscuit Tortoni.—One pint of cream whipped, 4 eggs beaten separately, 3 tablespoons of sugar added to eggs, 1 teaspoon of vanilla, 10 cents' worth of stale macaroons crushed. Mix all together and pack in ice for 5 or 6 hours.

—Mrs. G. G. Andrews.

Bisque Tortoni.—Three-quarters cup of water, $\frac{3}{4}$ cup of sugar, let stand on stove until it threads. Beat 3 eggs until very light and stir into the hot mixture until cold; then add 1 pint of whipped cream, 2 teaspoons of vanilla. Take 12 macaroons and brown in oven; roll fine and sprinkle top and bottom of mold. Pack in ice and salt and freeze 3 or 4 hours.

—Mrs. Hartfield.

Charlotte Russe.—One-half pint of cream whipped stiff. Soak 1 small teaspoon of gelatine in a little cold milk and then dissolve it with $\frac{1}{2}$ cup of hot milk. To this add 1 heaping

tablespoon of powdered sugar, and $\frac{1}{2}$ teaspoon of vanilla, and strain into it the whites of 3 eggs beaten very stiff. When it thickens, not too thick, add it to the whipped cream and pour into a dish lined with sponge cake. Can be chilled in ice, if desired.

—Mrs. Walter McDougall.

Milk Sherbet.—Mix juice of 4 lemons with 1 pound of granulated sugar, and add to 1 tablespoon of gelatine, which has been dissolved in cold water. When ready to freeze, add 1 quart of milk.

—K. C. H.

Peach Sherbet.—Two cups of water, 1 cup of fruit juice, 1 cup of sugar, juice of $\frac{1}{2}$ lemon. When peach marmalade is used, add sugar to taste. Place in mold and pack in ice for several hours. This serves 4 persons.

—Mrs. Norton.

Pineapple Sherbet.—One pint each of water, sugar and pineapple chopped, and juice of $\frac{1}{2}$ lemon. Boil sugar and water for 25 minutes, then pour over pineapple and lemon juice and cool. Pack in 4 parts ice and 1 part salt.

—Mrs. Norton.

Lemon Sherbet.—Four large juicy lemons, 1 quart of milk, $1\frac{1}{4}$ pounds of sugar. Put milk and sugar to boil, chip rind from three of the lemons, add to syrup, boil five minutes and stand aside to cool. When cold, add juice of lemons and strain through a cloth. Freeze and before taking out beat in the white of an egg that has been beaten very stiff. Serve in sherbet cups with a sprig of fresh mint.

—Miss H. Cain.

Coffee Ice Cream.—One cup of strong coffee, 1 large cup of sugar boiled together until it is a syrup. While hot add a cup of milk and the yolks of 3 eggs well beaten. Return to fire and cook until it begins to thicken, taking great care that it does not curdle. Add 1 pint of cream and freeze.

—Hatfield.

Cafe Mousse.—One cup strong coffee, $\frac{3}{4}$ cup sugar. Let these come to a boil. Stir in one well beaten egg, cool, stirring occasionally. Whip one pint cream and mix slowly. Pack and let freeze 5 or 6 hours.

—Miss Mulford.

Maple Mousse.—One pint cream, one cup maple syrup, four eggs. Beat all separately. Put syrup into cream and beat, add yolks well beaten, then whites beaten dry. Beat again thoroughly and freeze with one stirring about 4 hours.

—Miss Mulford.

Strawberry Mousse.—One box strawberries, $\frac{1}{2}$ pint thick cream, $1\frac{1}{2}$ cups sugar. Whip cream. Add sugar and berries, pour into mold and pack in freezer. Let stand 4 hours.

—Miss Mulford.

Mock Maple Parfait.—Stir together one cup Karo syrup and one quart rich cream. Whip until stiff and place in

mold, being careful that no salt water can get into mold. Bury for three hours in fine ice and salt. Serve in tall glasses or in whole mold.

Hot Chocolate Sauce for Ice Cream.—One-half cup of sugar, 1 cup of water, $\frac{1}{2}$ cup of milk, 2 squares of Baker's chocolate. Boil milk, water and sugar until sugar is melted; then add melted chocolate. Boil until thick. Use double boiler.

—Mrs. E. W. DuBois.

Maple Nut Sauce for Ice Cream.—Take 1 cup of maple syrup and 1 cup of chopped English walnut meat. Mix well and pour over vanilla ice cream when serving.

PICKLES, PRESERVES AND JELLIES.

"Turnpike road to people's hearts, I find,
Lies through their mouths, or I mistake mankind."

Pears.—Pare the fruit and cut in halves. Throw into cold water, or they will be discolored. Allow 1 pound of sugar for 3 of fruit, and 1 quart of water for 3 pounds of sugar. When the syrup is boiling, take the pears from the water, and drop into syrup. Cook until they can be pierced easily with a silver fork. Fill the jars with fruit and syrup. Or allow $\frac{3}{4}$ cup of sugar to a can of fruit and cook 15 minutes.

—Mrs. Shelton.

Peaches.—Have ready a kettle of boiling water. Fill a wire basket with peaches and plunge into the boiling water. In 2 minutes take them out, and the skins will come off easily. Drop the fruit into cold water to keep the color. Allow 1 pound of sugar to 3 pounds of fruit, 1 pint of water for 3 pounds of sugar. When the syrup is boiling hot, drop the fruit into it. Put but a few in at a time, as they cook very quickly. Take them from the syrup with a silver fork, fill the jar with fruit and syrup; or allow two-thirds cup of sugar to one can of fruit and cook fifteen minutes. —Mrs. Shelton.

Plums.—Allow $\frac{1}{2}$ a pound of sugar for 1 pound of plums, and $\frac{1}{2}$ a pint of water for 3 pounds of sugar. When the syrup is boiling hot, put in the fruit and cook three minutes. Fill the jar with fruit and syrup; or allow $1\frac{1}{2}$ cups of sugar to 1 can of fruit and cook 10 minutes. —Mrs. Shelton.

Strawberries.—To each pound of berries allow $\frac{1}{2}$ a pound of sugar. Put the berries in a kettle, add a very little water. Stir them to prevent scorching. Cook 15 minutes; then add the sugar and let them boil hard 1 minute. Put them in heated jars. More or less sugar may be used, as one prefers. If the berries are cooked in glass jars, add 1 cup of sugar; screw the lids on tight without rubbers, place in cold water to nearly cover the fruit, boil 15 minutes, take out and have ready a tea kettle of boiling water; remove the lids, or if preferred, fill the can with a boiling syrup, made of sugar and water; screw the lids on tight immediately. —Mrs. Shelton.

Pineapple.—Pare the fruit and be sure to take out all the eyes and discolored parts. Cut in slices, and cut the slices up like dice, taking out the core. Weigh the fruit, put in a pan with half as many pounds of sugar as fruit. Let it stand over night. In the morning put it over the fire and let it boil rapidly for a minute only, as cooking discolors it. Put

in heated jars. Or use nearly 1 cup of sugar to a can of fruit and cook 15 minutes. —Mrs. Shelton.

Cherries.—Allow one-third of a pound of sugar to 1 pound of cherries. Put the sugar in the kettle with $\frac{1}{2}$ a pint of water to 3 pounds of sugar. Stir until dissolved. When boiling, add the cherries and cook 3 minutes, and then put in jars; or two-thirds cup of sugar to 1 can of cherries.

—Mrs. Shelton.

Tomatoes.—One dessert spoon of salt to 1 quart can of tomatoes. Cut large tomatoes in halves; do not cut small one; pour boiling water on the fruit so the skin will come off easily; pare, add salt and cook steady $\frac{1}{2}$ an hour. Put the cans in a dry, dark place.

—Mrs. Shelton.

Quinces.—Pare and quarter the fruit, take out all the cores and the hard part around them. Boil the fruit in clear water until tender; then spread on towels to dry. Allow $\frac{1}{2}$ a pound of sugar for 1 pound of fruit, and 1 pint of water for 3 pounds of sugar. When the syrup is boiling hot, put in the fruit and let it cook very slowly, as the longer it cooks the brighter red color it will be, but do not let it cook to pieces. Put fruit in a jar and strain the syrup over it.

—Mrs. Shelton.

Sweet Pickle Watermelon Rind.—Cut melon rind in slices 3 inches long, removing green and red. Put in kettle, cover with water and boil until tender and clear. Strain off water. To each quart of vinegar dissolve 3 pounds of sugar and let come to a boil. Add to the rind and let boil. Then put over the fire, add stick cinnamon, whole mace and whole cloves. Tie spices in a bag and remove from the vinegar before melon goes in, as it discolors it. Let melon and spiced vinegar boil until the latter is like syrup. Put away in airtight crocks.

—Mrs. K. C. Hartfield.

Pickled Peaches.—Seven pounds peaches, 3 pounds of sugar, 1 pint of vinegar, 1 ounce each ground cloves, cinnamon and mace tied in bags. When vinegar, spices and sugar are boiling, put in some peaches and boil till tender; remove to stone jar and put in more until all are done. Lay spice bags on top and pour syrup over. Ready to use in a few days. After a week or so remove bags.

—Mrs. W. McDougall.

Green Tomato Pickle.—One gallon green tomatoes, 1 quart of onions, chopped fine. Salt and stand over night. In the morning drain and squeeze, add 4 green peppers chopped 4 teaspoons mustard seed, 4 teaspoons celery seed, 4 teaspoons pepper, 2 teaspoons cloves, 2 teaspoons allspice, 2 cups sugar, 3 pints of vinegar. Boil $\frac{1}{2}$ an hour or more. Put in jars.

—Mrs. W. McDougall.

Green Tomato Pickles.—Slice 1 peck green tomatoes, add 1 cup of salt, let stand over night; drain well, add 1 gallon of vinegar, 1 tablespoon ground allspice, 1 tablespoon ground cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ teaspoon ground mustard, 4 cups sugar, 1 cup grated horseradish. Simmer for about a

—Mrs. Courter.

Sweet Tomato Pickle.—Seven pounds sliced tomatoes, 3 pounds sugar, 1 pint vinegar, 1 ounce cinnamon, 1 ounce cloves. Scald and seal.

—Mrs. H. H. Gould.

Indian Relish.—One quart fine cabbage, 2 quarts fine tomatoes, 6 large green peppers, no seeds, 3 large white onions. Chop very fine, sprinkle with 2 heaping tablespoons salt, let stand over night and drain. Take 3 pints of vinegar, 1 cup sugar, 1 teaspoon extract cloves, 1 teaspoon cinnamon, 2 tablespoons mustard seed, 2 tablespoons celery seed; tied in a cloth. Boil slowly 25 minutes, when cold pour over vegetables and put in glass jars, add cold vinegar if needed.

—Mrs. H. H. Gould.

Cucumber Pickles.—Pour boiling water over cucumbers and let stand over night. To 1 gallon vinegar add 1 cup salt, 1 tablespoon pulverized alum, sugar to taste. Mix spices also to taste, little white mustard seed; heat vinegar, sugar, salt, alum. Pour over pickles. Wipe cucumbers off before putting into jars or pouring vinegar over them.

—Mrs. S. B. Rigby.

Cucumber Pickles.—Soak 100 small cucumbers in salt and water over night, drain and scald very slightly in 2 quarts of vinegar, 2 cups sugar, 1 ounce mixed spices. Put only enough cucumbers in at one time to cover pan, then pack tightly in glass jars and cover with hot vinegar.

—Mrs. Gould.

Pickled Onions.—Use small white onions, pour boiling water on them to remove skins. Cover with strong brine. Let stand 24 hours, replace old brine with new, let stand for 24 hours, and repeat with fresh brine the third morning. On fourth morning put onions in clear water and heat to scalding point. (A pint of milk added will help whiten the onions.) Drain well, put in jar and cover with boiling white vinegar. Add slice red pepper or a few small dry peppers.

—Mrs. Courter.

Corn Pickle.—Ten cups of corn cut from the cob, 10 cups of chopped cabbage, 6 large red peppers, $\frac{1}{2}$ gallon of vinegar, 3 cups of sugar, 2 tablespoonfuls of salt, $\frac{1}{4}$ pound of ground mustard; mix together and pour on vegetables, let stand on back of stove and cook slowly until corn is tender, seal in glass jars.

—Mrs. William Schell.

Mustard Pickles.—Two quarts of cucumbers, 2 large green peppers, 2 quarts of green tomatoes, 2 large cauliflowers, a few lima beans. Chop vegetables rather coarse and cook in a weak brine. One gallon of vinegar, 1 large cup of flour, 1 ounce of mustard, $1\frac{1}{2}$ pounds of sugar, $\frac{1}{2}$ ounce of tumeric. Stir the paste until it boils and pour over vegetables.

—Mrs. S. B. Rigby.

Chow Chow.—One quart of large cucumbers cut in chunks, 1 quart of small onions, 1 quart of green tomatoes, cut in quarters, 1 quart of small cucumbers, 1 head of cauliflower. Put in salt and water over night, then scald in the same water till tender. **Paste.**—Two quarts of vinegar, 2 cups of sugar, $\frac{1}{2}$ pound of mustard, $\frac{3}{4}$ cup of flour, 2 tablespoonfuls of tumeric powder. Boil and stir constantly until thick, then pour over pickles, put in jars and seal.

—Mrs. Gould.

Mustard Chow Chow.—Two quarts of green tomatoes, 2 quarts of white onions, 8 red peppers, 2 small heads of cabbage, 10 cucumbers. Chop all and add 2 cups of salt and let stand over night. Drain in morning. **Dressing.**—One gallon of vinegar, $\frac{1}{4}$ pound of mustard, $\frac{1}{2}$ ounce of tumeric powder, $\frac{1}{2}$ ounce of celery seed, 1 cup of flour, 2 cups of sugar. Cook dressing 6 minutes, put over pickle and let boil up once thoroughly. After taking from stove add 2 bunches of chopped celery.

—Mrs. E. W. DuBois.

Chow Chow.—Three heads of cabbage, $\frac{1}{2}$ peck of green tomatoes, 12 red peppers, 1 quart of red onions. Chop fine, mix well, adding 1 pint of salt, let drain over night in jelly bag. In morning put in stone crock and pour over it, while vinegar is hot, 2 quarts of vinegar, in which a bag of ground spices and 1 cup of sugar has been boiled.

—Mrs. Courter.

Stuffed Green Peppers.—Take large green, sweet peppers, cut off top for lid, clean out all seeds and pulp, lay in a bowl and cover with strong salt water for 24 hours. Drain dry. Chop cabbage, onions, celery and green tomatoes in equal quantities, add nasturtium seed, mustard seed, celery seed, pepper corns and allspice. Fill peppers, sew on tops and put in crock, covering with good cider vinegar, scalding hot; add strip of horseradish to prevent moulding.

—Easthampton.

Pepper Pot.—Chop 6 red cabbages, 10 green peppers very fine. Put in crock, layer of cabbage, over which sprinkle a little salt, green peppers, horseradish and yellow mustard seed until your crock is full. Then pour over little vinegar, to every quart of which has been dissolved 3 ounces of sugar. Tie up air tight.

—Mrs. K. C. Hartfield.

Pears Preserved with Lemon.—Three-quarter pounds of sugar to 1 pound of fruit. Almost cover fruit with water, let

simmer in syrup; when nearly done add lemon to taste, cut in slices.

—Mrs. George Conover.

Orange Marmalade.—One orange, 1 grape fruit, 1 lemon. Put through grinder; measure and add 3 times the amount of water. Put away. Second day boil 10 minutes. Put away again and the third day measure and add equal amount of sugar. Boil until it jellies.

—Mrs. L. W. Renfrew.

Orange Marmalade.—Three oranges, sliced very thin, weigh them. To 1 pound of fruit add 3 pints of cold water, and let stand 24 hours, then cook about 10 minutes until tender. Weigh. To 1 pound of the above add $1\frac{1}{4}$ pounds of sugar and boil until it jellies, about an hour; add juice of 3 lemons and boil a few minutes until it jellies. Put in glasses and when thoroughly cold cover with parafine.

—Mrs. William Schell.

Currant Conserve.—Three pints of currant juice, (as for jelly) 3 pounds of sugar, 1 pound of seeded raisins, chopped coarsely. Cook until it begins to thicken (15 or 20 minutes). Then add 2 oranges and cook 10 minutes. Chop pulp of both and the rind of one fine, before adding. Four quarts of currants on stems makes about 10 glasses.

—Mrs. H. L. Little.

Cherry Conserve.—Three pints of cherries stoned, 1 cup of cold water, 1 pound of figs ground, $\frac{1}{2}$ cup of walnut meats ground, 8 cups of sugar. Cook like jam about half an hour. Seal in jelly glasses.

—Mrs. H. L. Little.

Grape Conserve.—Five pounds of Concord grapes, 3 pounds of sugar, 1 pound of chopped raisins, 1 pound chopped English walnuts. Rind of 1 orange and pulp of 2. Pulp grapes and boil to remove seeds. Strain. Add juice to skins, and boil together until thick, about 20 minutes. When done add walnut meats and can.

—Mrs. E. W. DuBois.

Spiced Grapes.—Pulp 4 quarts of grapes and put on in preserving kettle, boiling until seeds fall out. Add skins to this juice, after straining, and put into it $3\frac{1}{2}$ pounds of brown sugar, 1 pint of vinegar, 1 tablespoonful of ground allspice, 1 tablespoonful of cinnamon and 1 teaspoonful of ground cloves. Cook all together until it thickens.

—Mrs. T. C. Hartfield.

Ginger Pear.—Cut hard pears in thin slices after peeling and coring. To 8 pounds of fruit add 8 pounds of sugar, the juice of 4 lemons, 1 pint of water and $\frac{1}{2}$ pound of ginger root sliced thin. Cut lemon rinds into long, thin strips. Boil all together slowly about an hour.

—Mrs. Walter McDougall.

Chili Sauce.—Thirty large ripe tomatoes, 6 green peppers, 8 cups of vinegar, 8 onions, 5 tablespoonfuls of sugar, 3 table-

spoonfuls of salt, 1 tablespoonful of ground cloves, 1 tablespoonful of allspice, 1 tablespoonful of Cayenne pepper. Boil 4 hours, bottle when cold.

—Mrs. T. C. Macoy.

Catsup.—One gallon tomato pulp, strained, 4 tablespoonfuls salt, 1 tablespoonful black pepper, $\frac{1}{2}$ tablespoonful red pepper, 1 tablespoonful mustard, $3\frac{1}{2}$ tablespoonfuls sugar, Put in bag 1 teaspoonful whole cloves, 1 teaspoonful allspice, $\frac{1}{2}$ teaspoonful ground cinnamon, 1 pint of vinegar. Boil slowly for two hours, let stand over night, then boil again until quite thick. Bottle when cold.

—Mrs. Courter.

Grape Catsup.—Five pounds of grapes, 1 pound of sugar, 1 pint of vinegar, 1 tablespoonful of cinnamon, 1 tablespoonful of cloves, 1 tablespoonful of allspice, $\frac{1}{2}$ tablespoonful of salt, $\frac{1}{2}$ teaspoonful of pepper. Boil grapes in water enough to prevent burning, strain through colander; add above ingredients and boil till thick. Bottle and seal.

—Mrs. Gould.

Grape Juice.—Heat white grapes over slow fire until juice flows readily. Crush, squeeze and strain. To each quart of juice add 1 pound of granulated sugar. Bring to a boil, then take from fire, bottle and seal. Keep cool; will keep for years.

—Mrs. H. L. Little.

Cranberry Jelly.—One quart of cranberries, 1 cup of water, 2 cups of sugar. Cook altogether and strain if desired.

—Mrs. Renfrew.

Yellow Tomato Preserves.—One gallon of tomatoes, do not peel, but put over whole in 1 pint of water, 4 pounds of sugar, 1 lemon, sliced and seeded. Cook to a jelly and add $\frac{1}{2}$ cup of Canton preserved ginger, cut in small pieces. Can be put in jars or crock.

—Mrs. E. W. DuBois.

Piccalilli.—One-half peck of green tomatoes, chopped; sprinkle with salt and let stand over night, drain and add 1 large cabbage, 4 onions, 6 green peppers, 2 red sweet peppers, all chopped fine; 2 teaspoonfuls of salt, a little pepper, cinnamon, cloves, allspice, mustard seed and sugar. Put in jar and cover with 1 quart of cider vinegar, boiling hot.

Crabapple Jelly.—Wash fruit clean, put in kettle and cover with water, boil until very soft. Strain through cloth, but do not press it. Allow 1 pound sugar to each pint of juice. Boil from 20 to 30 minutes.

—Shelton.

Quince Jelly.—Prepared the same as crabapple.

Currant Jelly.—Wash currants, put in kettle, mash, and boil until thoroughly cooked, about 20 minutes. Strain. Put juice over stove again, let boil five minutes, then add 1 pound of sugar for every pint of juice. Let boil rapidly one minute.

Skim and put in jelly tumblers. Add red raspberries, if desired.

—Mrs. E. W. DuBois.

Strawberry Jam.—Wash fruit, put in preserving kettle and boil 15 or 20 minutes, stirring frequently and removing skim. Add 1 coffee cup sugar to 1 pint mashed fruit; boil 30 minutes longer, stirring constantly. Put in glasses or jars.

Quince Honey.—Grind 12 large quinces and cook with 5 pounds of sugar, and 1 quart of water until thick and like jam.

—Mrs. E. W. DuBois.

Currant Conserve.—Three pints of currant juice, 3 pounds of sugar, 1 pound seeded chopped raisins. Cook until it thickens. Then add 2 oranges and cook 10 minutes. Chop oranges fine.

—Mrs. H. L. Little.

Wild Cherry Cordial.—Dissolve one package of Wild Cherry Tryphosa in one quart of boiling water. Serve with crushed ice. Delicious.

—Mrs. C. B. Valentine.

SUGGESTIONS FOR SANDWICHES.

“Variety is the spice of life which gives all its flavor.”

Remove seeds and chop pepper fine, simmer for 10 minutes in a tablespoonful of butter; add salt and cool.

Chopped dates seasoned with lemon peel and clove or cinnamon.

Corned beef cut thin and spread with mustard.

Tongue cut in slices and spread with mustard.

Grated horseradish spread on buttered bread.

Cream cheese made into a paste with cream.

Cream cheese, cream and chopped nuts.

Prunes chopped with half the quantity of English walnuts; season with lemon juice and powdered sugar.

Minced tongue, hard-boiled egg and mustard.

Sardines made into paste with lemon juice.

Shrimps, picked fine, seasoned with lemon juice.

Minced hard-boiled eggs, one sardine to every three, seasoned with lemon.

Watercress chopped fine, salt and pepper.

Minced hard-boiled eggs mixed with grated cheese, seasoned with mustard.

Finely cut celery mixed with mayonnaise.

Cream cheese mixed with chopped olives.

Equal parts minced ham and celery mixed with mayonnaise.

Ham, mixed with chopped pickles and celery.

Equal parts of grated Swiss cheese and chopped English walnuts, with mayonnaise.

Olives chopped fine and mixed with mayonnaise.

Peanuts mashed to a paste with mayonnaise.

Lobster meat mixed with mayonnaise.

Canned salmon mixed with hard-boiled eggs, chopped fine.

Figs and nuts chopped fine.

Cold chicken and cold cooked oysters chopped fine.

Cold chicken and one-fourth the quantity of blanched almonds chopped fine, and mixed to a paste with cream.

Cream cheese, lettuce leaves and French dressing.

Hard-boiled eggs, sliced and sprinkled with salt, pepper, and chopped parsley.

Cold roast chicken and finely-cut celery mixed with mayonnaise.

Cream cheese, mixed with mayonnaise, seasoned with mustard and chopped olives.

Raisins and candied lemon peel chopped and made into a paste with lemon juice.

Pickled lamb's tongue, chopped very fine with capers.

Sour apples and celery minced very fine and mixed with mayonnaise.

Peanuts and figs chopped with lemon juice.

Chopped English walnuts mixed with quince jelly and cream cheese.

Cold chicken and mushrooms, mixed with mayonnaise.

Spanish Sandwich.—Spread buttered slices of graham bread with mustard, then with layers of grated cheese and chopped olives mixed with salad dressing.

Brown bread with cream cheese and chopped olives.

Educator crackers filled with layer of cream cheese, and thin layer jelly, quince preferred.

White bread with mixed pickles chopped fine.

—Miss Mulford.

CANDIES.

“Sweets to the sweet.”

Molasses Taffy.—Two cups molasses, 1 tablespoon vinegar, 1 tablespoon butter, 1 level teaspoon soda. Boil 20 minutes, stirring all the time. —Mrs. H. H. Gould.

Walnut Pinouchie.—Five pounds light brown sugar, $3\frac{1}{2}$ cups of milk, part Van Camp's evaporated milk improves it; 3 tablespoons of butter. Boil from 20 to 30 minutes until it spins a thread. Take from fire and beat until nearly ready to pour into buttered pan. Add 1 teaspoon of Mapleine, 3 cups of chopped nuts, and finish beating. —Mrs. L. W. Renfrew.

Salted Almonds.—Shell 1 pound nuts, pour on boiling water and let stand until red skins will slip off easily. Put nuts in shallow pan in hot oven, with 1 teaspoon of butter and 1 teaspoon of olive oil. Allow to brown and dredge with salt. —Hatfield.

Fudge.—Two cups sugar, 1 cup milk, 2 squares chocolate, butter size of an egg. Boil all together until it hairs from the spoon. Remove from stove and beat until it grains. Pour in buttered tins.

Walnut Cream.—Two cups coffee, A sugar, 1 cup cream, 1 quart hickory nuts or 1 pound of English walnuts. Boil the sugar and cream until it becomes brittle when put in cold water. Put in the meats, stirring well, and set away on buttered pan to harden.

Salted Peanuts.—Buy raw peanuts and shell and skin. Melt a little butter in pan, put in peanuts and place in a moderate oven until as brown as desired. —Hatfield.

Glaze Nuts.—Two cups sugar, just enough water to dissolve the sugar. Boil to the “crackle” and drop in English walnut meat, Brazil nuts, bits of orange or any nuts and fruit you wish. Remove at once, and place on buttered plates to cool.

Karo Cream Drops.—To 1 quart Karo Syrup which has been boiled for 30 minutes, add $\frac{1}{2}$ teaspoon bicarbonate soda which has been rubbed absolutely smooth. Allow to boil, stirring constantly or it may burn, until brittle when tested in cold water. Remove from fire and add 1 tablespoon lemon juice. When cool enough to handle, pull until a light, bright yellow; roll out into two half-inch sheets. Lay these together with a layer of Karo fondant between. Cut into squares or other shapes.

Walnut Caramels.—Turn into a saucepan 2 pounds brown sugar, 1 cup Karo Syrup, 1 cup milk, 4 level tablespoons butter, 6 squares unsweetened chocolate. Bring to a boil slowly and continue to increase the heat until 240 degrees F. have been reached on sugar thermometer. At this point stir in $\frac{1}{2}$ pound walnut meats and turn out into buttered tins. When cool, mark in squares.

Karo Kokoanut Kandy.—Shave a half cocoanut fine and spread on tin dishes in a warm place to make soft and pliable. Then make a syrup as follows: Boil together but do not stir, 1 cup brown sugar, 1 cup Karo Syrup, 1 teaspoon vinegar, tablespoon butter. When this is sufficiently cooked to become brittle when dropped in cold water, stir lightly into it the warm cocoanut. Pour the whole upon buttered tins, and when almost cold mark into bars.

French Fondant.—Use equal quantities of unbeaten egg whites and cold water, add confectioner's sugar enough to mold into shapes. Add flavoring.

Maple Fudge.—One pound brown sugar, 1 cup sour cream or sweet milk, butter size of an English walnut. Put sugar and cream in the pan, stir until sugar is dissolved, and boil until a soft ball can be made of a little that has been dropped into cold water. Extinguish flame, add butter and vanilla and beat vigorously with a wooden spoon until the candy cracks as you beat it. Turn into a buttered dish or tin and cut into squares as soon as possible. —Mrs. E. Norton.

Candied Orange Peel.—Dip oranges in hot water, wipe in soft cloth, then rub with lump sugar to extract oil. Roll sugar fine and set aside, peel oranges, throw skins into boiling water, and cook until tender, changing water twice; drain well; cut into strips and weigh, allowing 1 pound sugar and $\frac{1}{2}$ cup of water to every pound of peel. Boil sugar and water together a minute; add peel; simmer until transparent; drain and roll each piece in the sugar. Put in warm oven to dry. —Mrs. Washburn.

Caramels.—One large cup of molasses, 1 tea cup of sugar, 1 cup of milk, 1 heaping tablespoon of butter, $\frac{1}{4}$ pound unsweetened chocolate, cut or scraped fine, a pinch of salt. Boil all together about 30 minutes or until it hardens when dropped into cold water. Pour on buttered pans; when cool cut into squares. —Mrs. T. C. Macoy.

Turkish Delight.—One-half pound of French gelatine (or half a box of ordinary gelatine), 2 pounds of sugar. Put pint of boiling water on stove with juice of half a lemon; let come to a boil, then put in gelatine and sugar, boil five minutes hard; fill 4 soup plates with cold water until ready; turn out

and fill with the mixture, color and flavor each separately. Let stand 24 hours, cut and roll in powdered sugar. Use Burnett's color paste for coloring. —Miss H. Cain.

Pinouchie.—Two cups light brown sugar, 1 cup milk, 1 cup chopped English walnuts, lump butter. Boil sugar and milk, add butter until will form a soft ball in cold water. Take off stove and beat until quite thick and lighter in color, stir in nuts and pour into buttered pans. —E. M.

Divinity Fudge.—One pound brown sugar, $\frac{1}{4}$ cup water. Boil until it forms a ball when worked in cold water. Have white of 1 egg stiffly beaten, and beat the mixture into it slowly. —Mrs. H. H. Gould.

Fudge.—Two cups brown sugar, 1 cup granulated sugar, 2 tablespoons cocoa, 1 cup milk, 1 lump butter. Cook stirring as little as possible until it will form a soft ball on cold water; take from fire and add $\frac{1}{2}$ tablespoon vanilla. Beat until thick and creamy, pour into buttered pans. —Mrs. Quimby.

MISCELLANEOUS.

Balm for Chapped Hands.—One ounce of quince seed put in a cup of warm water; let it stand until the jelly is all out of the seed, then strain and add 2 ounces of glycerine, 4 ounces of alcohol, 6 ounces of witch hazel. Use more quince seed if you wish it thicker.

—Mrs. H. L. Little.

To set the Color in Cotton Goods Before Washing.—Wet in cold water, then dip in cold water with a teaspoon of sugar of lead in it, and dry.

To Remove Paint or Grease Spots.—Take 4 tablespoons of alcohol and 1 of salt. Shake well together and apply with a sponge or brush.

To Remove Mildew.—Dip the mildewed portion in butter-milk and lay the article in the sun.

Hot Alum Water is the best insect destroyer known.

Beef Tea.—One and one-half pounds of round steak cut up in very small pieces, put in a glass jar and set in cold water; let it gradually come to a boil and boil three hours. Dilute with a scant $\frac{1}{2}$ cup of water, and add a small pinch of salt.

Barley Water.—Wash 1 tablespoon of pearl barley in cold water, pour off the water, add 2 or 3 lumps of sugar, the rind of 1 lemon and the juice of $\frac{1}{2}$ a lemon. Pour on a pint of boiling water, let stand on the back of the stove 2 or 3 hours. Strain the mixture and let cool.

Rice Water.—Wash an ounce of rice in cold water, then steam for 3 hours in a quart of water kept simmering, and slowly raise to boiling point. Strain and cool the liquid before using.

Milk Gruel.—One pint of scalded milk. Take 2 even tablespoons of flour, and stir with a little milk until entirely free from lumps, salt, stir into the scalding milk, and cook on the back of the stove 1 hour; do not burn.

Rice Gruel.—Wash 1 level tablespoon rice in cold water and let stand 2 hours; drain, add 1 cup of milk; cook $1\frac{1}{2}$ hours in double boiler. Strain twice through fine strainer. Serve hot or cold.

Indian Meal Gruel.—Mix 1 level tablespoon Indian meal, $\frac{1}{2}$ level tablespoon flour, $\frac{1}{4}$ teaspoon salt, add gradually 3 tablespoons cold water, then stir gradually into 2 cups boiling water; boil 1 hour over hot water; add milk or cream as needed.

Cracker Gruel.—Pour $\frac{1}{2}$ cup boiling water on 2 round tablespoons cracker crumbs; add $\frac{1}{2}$ cup of milk and $\frac{1}{4}$ teaspoon salt. Stir until the mixture boils.

Flaxseed Tea.—Put 2 tablespoons whole flaxseed and 1 pint of cold water over the fire; cook slowly $\frac{1}{2}$ hour, add juice of 1 lemon and 1 round teaspoon sugar. Strain through fine strainer.

Albumen Water.—Beat whites of 2 eggs slightly and add equal quantity of ice water. Strain through cheese cloth, add juice of lemon and sugar or saccharine.

Health Gems (For Constipation).—One quart unsifted wheat bran, 1 pint entire wheat flour, 1 pint milk, 6 tablespoons molasses, 2 teaspoons soda, salt. Makes two dozen gems. —Mrs. E. H. Little.

Soap Bark Mixture for Cleaning Clothing.—One ounce soap bark boiled and strained. When cold, add two ounces alcohol, and water to make a pint in all. Will keep for years in bottle, and after sponging cloth, will not leave a stain.

—Mrs. H. L. Little.

Cough Mixture.—Two drams muriate of ammonia, 1 dram fluid extract cubebs, 16 drams Brown's Mixture, 13 drams syrup of wild cherry. Teaspoonful every 3 hours.

—Mrs. H. H. Gould.

Rheumatic Lotion for External Use Only. One-half ounce organum, $\frac{1}{2}$ ounce spike, $\frac{1}{2}$ ounce hemlock, $\frac{1}{2}$ ounce amber, $\frac{1}{2}$ ounce castile soap, $\frac{1}{2}$ ounce Venice turpentine, $\frac{1}{2}$ ounce gum camphor, $\frac{1}{2}$ pint alcohol. Shake thoroughly before using.

—Mrs. H. H. Gould.

Cold in Head.—Ten grains menthol, 10 grains eucalytol, 20 drops oil of cubebs, 4 ounces bensoinol. Use with nasal atomizer every 1 or 2 hours.

—Mrs. H. H. Gould.

Bay Rum.—One ounce Parke, Davis & Co.'s Extract Bay Laurel Concentrated, 1 quart alcohol, 1 quart water. Put the extract in one-half the alcohol. Put the other half of the alcohol in the water, then add all together.

Heliotrope Powder.—One-half pound powdered orris root, $\frac{1}{4}$ pound ground rose leaves, $\frac{1}{8}$ pound tonquin bean powdered, one-sixteenth pound vanilla beans, 2 drops attar of almonds.

To Remove Yellow from Piano Keys.—One ounce nitric acid, 10 ounces soft water. Apply with brush and wash off with flannel cloth.

To Remove Grease from Woolen.—One quart boiling water, 1 ounce pulverized borax, $\frac{1}{2}$ ounce gum camphor. Shake well and bottle.

Stains - For washable materials do not use hot water on stains made by meat juice, milk, egg or blood, as the heat sets the stain. Always use cold water.

Stains For dry ink or blood stains, use a starch paste rubbed over the stains, leaving until dry, then brush off. Repeat the process if the stains does not come out.

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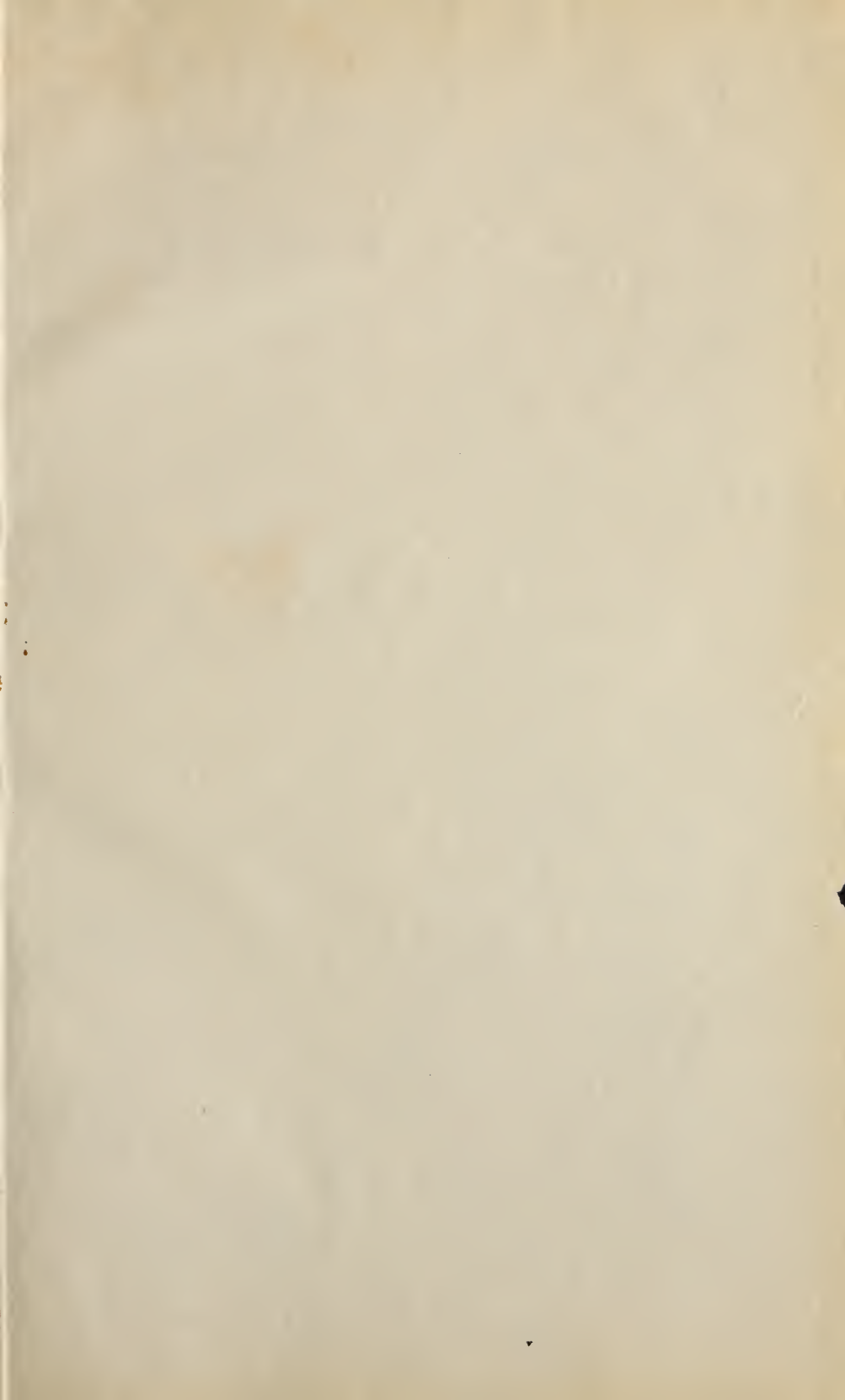
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